WHAT'S COOKIN'

BY

RUTH GORDON

A Collection

of favorite menus
complete with recipes
from hostesses
of the

Santa Ynez Valley

California

$1.50

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A collection of Menus and recipes that have appeared in the Santa Ynez Valley News, Solvang, California. All these recipes are either original or old favorites of the hostesses that they have used for years — and perhaps changed in some way to give a personal flavor and thereby made them their own.

Cover by Lori Locker Gordon

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How it started — When Ladies are having their hair curled it seems their talk turns to food instead of glamour. One day when the recipes were flying thick and fast over the bobbie pins it occurred to me it would be fun to share these tasty ideas—so that's how this column was born. Valley hostesses will share their favorite menus with you and sometimes one of my own will appear.

Meat-Ball Rice Casserole

Mrs. Samuel Dabney loves casserole cookery, and when only one pan gets dirty in the making, that's even better; so here is her favorite meat-ball rice casserole—serves eight.

Make large meat balls from 2 lbs. ground beef—seasoned with salt and pepper.

Brown in butter in large skillet — remove. Now chop three large onions and place in skillet with two cans B&B button mushrooms (retain the liquid) brown lightly—add two cups minute rice stirring until rice is brown. Now two cans clear chicken broth and the mushroom liquid—bring to a boil.

Place in buttered casserole and pack top closely with meat balls —cook uncovered in 350° oven for 30 minutes.

With this Mrs. Dabney serves a tossed green salad with a tangy French dressing. This one makes ¾-quart and you keep it chilled in the refrigerator:

French Dressing

2 med. onions chopped fine
½ cup sugar
1 teaspoon salt
1 tablespon dry mustard
1 teaspoon coarse pepper
1 tablespoon paprika
1 No. 1 can tomato soup
½ cup Wesson Oil
½ cup olive oil
¼ cup tarragon vinegar
½ cup cider vinegar
1 teaspoon horseradish
Marinate onions with sugar.

Add dry ingredients to soup, then oil, vinegar and marinated onions. Beat well and add horseradish. Let stand at least two hours and serve French bread and lemon pie with this dinner.

Mrs. Dabney saves time by ordering the pie from June but I'll add my easy frozen lemon pie and then you'll have a choice:

Frozen Lemon Pie

3 egg yolks
½ cup sugar
⅛ teaspoon salt
¼ cup lemon juice
½ teaspoon grated lemon rind
3 egg whites
1 cup cream, whipped
¾ cup crushed vanilla wafers

Beat yolks, salt and sugar in top of double boiler. Stir in lemon juice and grated rind; cook over hot, not boiling, water, until mixture thickens and coats spoon. Remove from fire and chill.

Beat egg white until stiff and fold in whipped cream and lemon mixture. Sprinkle half of wafer crumbs in freezing trays, pour in mixture then top with crumbs. Freeze until firm and serve in finger length slices.

If you have room in your freezer you can sprinkle wafer crumbs in a glass unbuttered pie plate, add lemon mixture and rest of wafer crumbs and freeze uncovered. This cuts very well.

Yours for happy eating.

Texas Hash

When the Judge calls Mrs. Arden Jensen at five-thirty, and says, "Honey, there will be three extra for dinner," he knows when they arrive home, Flossie will greet his guests with a smile as she always keeps the makin's for this very good menu on hand, for the visiting Firemen, and they always leave well fed.

Brown onions and green pepper in 3 teaspoons bacon fat.

3 onions

1 large pepper

Add 1 pound ground beef and fry until mixture falls apart. Stir in—

2 cups cooked tomatoes (No. 1 tall can)

1 can Del Monte hot sauce (small)

1 cup uncooked rice

1 teaspoon chili powder

⅛ teaspoon pepper

2 teaspoons salt

Pour into two quart casserole —cover and bake, removing cover last 15 minutes. Temp. 350°. Time, 1 hour. 6 servings.

Garlic French bread (toasted) with this, and a salad of Romaine and bell pepper served with this good sour cream dressing.

Sour Cream Dressing

Mix 3 tablespoons mashed blue cheese

1 small carton sour cream

Salt and a little mashed garlic

Add just enough prepared French dressing to blend (She prefers Garards)

For dessert Flossie whips up a fresh fruit cup, using fruits in season, and at the last minute before serving she pours 1 tablespoon of Cointreau over each serving.

Her favorite combination of fruits: Melon balls, oranges and grapes.

Leg of Lamb

Mrs. Forrest Hibbits, whose husband is a noted painter, is known to her friends as an artist at cooking. Now Marie is busy running La Petite Galerie, where she sells a wide choice of lovely gifts and pictures, so when she has guests for dinner she must plan her cooking ahead of time. I am sure the busy housewife will enjoy her "two cooking period leg of lamb," and be able to have more time to relax the day company's coming.

Practical when you work away from home all day, and have to adjust your cooking hours to your business schedule. In the morning before leaving, I trim all the fat off the leg of lamb, stick 2 cloves of garlic deep into the meat (after slicing each into 4 pieces), rub flour all over, brown over flame with mixture of bacon fat and butter. Put in 400 degree oven ½ hour. Add salt and pepper. Turn off heat, but leave lamb in oven until evening. For second roasting in evening, start with 400 degree oven, add sliced onion, a little water, peeled potatoes, turn oven to 350 degrees roast 45 minutes. Take out roast and potatoes to make ready for gravy. One teaspoon flour dissolved in juice of one can mushroom juice. Thicken meat juice with this, then add mushrooms. Keep lamb hot in roaster, and potatoes hot in oven in ready-to-serve dish. Serve fresh frozen French cut string beans, which you flavor with half an onion, minced fine, and cooked with beans, add butter, salt and pepper. Serve this light dessert.

Coffee and Almond Delight

Make coffee Jello from coffee saved for one or two days or fresh, one package Knox unsweetened gelatin to a scant pint coffee. Sweeten with sugar to taste. Whip cream until thick, ½ pint, add almond extract to suit taste, not too much as it is quite strong, a little powdered sugar. Whip the hardened Jello, and mix with whipped cream, keeping out enough to top your dessert. Top with a few raisins or slivered almonds, chill before serving.

Venison Straganoff

Mrs. Etlar Duus always looks forward to the "Mighty Hunters" bringing home the venison so she can make this wonderful stroganoff. Hulda is noted for her fine flair with seasonings, and as most of you have venison in the freezer, now is the time for serving your guests this yummy menu.

Everything serves six.

1 lb. venison in three-fourths inch pieces.
2 tablespoons fat
1 cup chopped onions
1 clove minced garlic
1 6-ounce can mushrooms
1 cup sour cream
1 can condensed tomato soup
6 drops tabasco sauce
1 teaspoon paprika
½ teaspoon salt
¼ teaspoon coarse pepper

Dip meat in flour, brown in hot fat. Add onions, garlic, and mushrooms. Combine remaining ingredients and pour over meat. Simmer until tender, about one hour. Serve over wild rice, and pass Parmesan cheese to sprinkle on top. While the Stroganoff is simmering, have your wild rice in the oven.

Wild Rice Casserole

1 package wild rice (12 oz.)
2 cans Campbell's condensed consomme with only one can of water added.
2 tablespoons Lee and Perrins sauce.

Place raw rice in casserole, add consomme, water and sauce. Stir, cover, place in 350° oven for one hour. Very simple and very tasty. California brown rice will do and it is less expensive.

With this dinner Hulda likes a very crisp green salad made with lettuce, romaine, endive, and a tart French dressing. She grates a hard--boiled egg over salad before tossing. Hulda usually serves a light dessert with this dinner so she suggests this:

Red Raspberry Fluff

1 package raspberry jello
1¼ cup boiling water
1 cup whipped cream
1 package frozen raspberries

Make jello with boiling water and chill until partly set; whip until fluffy. Whip cream and stir into jello and then add ¾ cup berries. Rinse mold with cold water, add mixture and chill until firm. Unmold to serve and trim with whipped cream and rest of berries.

If the "Mighty Hunter" missed this year, and you can't beg, borrow or steal any venison, beef does very well for the same Stroganoff.

Turkey Broccoli

Nobody is supposed to eat the day after Thanksgiving, but if you are hungry by Saturday night try Mrs. Frank J. McCarthy's left-over turkey individual casseroles.

Betty says this is the only way she can get the kids to eat broccoli.

Fill individual ramekins or casseroles with alternate cooked or frozen layers of broccoli and sliced white meat of turkey. Season each layer well, especially plenty of pepper. Pour over top a cheese sauce made of:

2 tablespoons butter
2 tablespoons flour
1½ cups milk

Blend and add 1 cup diced sharp cheese. Add dash of Cayenne, ½ teaspoon salt, and bake slowly until hot through. Cook 25 minutes.

Serve with remnants of Thanksgiving dessert.

I package of broccoli will serve four.

Spaghetti by Mom

Spaghetti, the world's most controversial dish! No two people cook it the same, and each will bet you that theirs is the world's best recipe. As far as I am concerned, my mother made the best spaghetti, and she learned from an Italian girl friend of hers when I was a very little girl (and that's many moons ago). Of course, Mother never wrote down the recipe, and over a period of years of watching her I gathered the measurements the best I could. For the six years my mother has been gone I have been making her Spaghetti this way and everyone asks me how it's done, so now I'm publishing it for posterity. I hope you enjoy it.

Mom's Spaghetti

2 cans solid pack peeled tomatoes (1 No. 2½ can - 1 No. 1)
½ tsp. soda
½ cup sugar
The following dried herbs:
1 tbsp. sweet basil
1 tbsp. thyme
6 bay leaves
1 tbsp. oregano
3 tbsp. Lee & Perrin's sauce
3 tbsp. Gebhardt's chili powder
2 6 oz. cans tomato paste
1½ cup Chiante or burgundy wine
3 large onions
4 good size cloves garlic
¼ lb. butter or ½ cup olive oil
2 lbs. ground round
Salt, coarse ground pepper, paprika
1 pkg. dried mushrooms
1 2-lb. pkg. spaghetti
Parmesan cheese

Start tomatoes in a dutch oven. While they come to a boil, break them up with a wooden spoon. When tomatoes are boiling, turn the burner to low or simmer and never turn higher for the three hours cooking time. Now add the following ingredients in this order: soda, sugar, dried herbs, Lee & Perrin sauce, chili powder, tomato paste, wine. Now cover. In a large iron skillet saute onions and garlic (both coarse chopped) in the butter or oil until golden. Add to dutch oven, oil and all. Now brown meat in same pan; there will be plenty of grease left in the pan for this.

While the meat is browning, break with the wooden spoon then make meat first white with salt, black with pepper, red with paprika. When meat seems soft and juicy, add to dutch oven. Add mushrooms. Now time cooking for 3 hours, stirring now and then. This is wonderful when done the day before, and do not refrigerate, as it mellows better at room temperature. Cook spaghetti to chewy stage, rinse in cold water and spread in large casserole or roaster pan; pour sauce over and mix with wooden salad servers, well. Cover and bake in 350 degree oven one-half hour. (This always causes comment as some like the white spaghetti with the sauce on top. If you like yours that way, cook spaghetti a little softer and serve that way. It just happens that my mother did it this way.) Serve with plenty of the cheese.

With this, of course, you must have good fresh French or sour dough bread, a tart green salad and fruit and liquors for dessert. Serves eight very hungry people or twelve small eaters.

Buttermilk Hot Cakes

Hubert Parkman, the Chef of the Alisal Guest Ranch has many raves over his beautiful Buffet's, his rare Roast Beef and (my favorite) his Chow Mein. However, his Buttermilk Hot Cakes take the lead with all the Guests. They just eat and eat and call for more so with the permission of the Gillhams of the Alisal Ranch we have Hubert's recipe.

3 eggs slightly beaten
Add
1 pint buttermilk
1 teaspoon soda
1 teaspoon salt
Beat well.

Now add enough flour slowly until you have the consistency of regular pancake mix. Add
4 tablespoons melted butter
Beat at medium speed or with wire whip. Eat and Eat!!

Tomato-Noodle Casserole

Mrs. George Tallant lives in what I think, is one of the most picturesque adobes in the Valley. Her friends, and they are very numerous, as the Tallants have lived in both the north and south ends of California, find it just the ideal stopping off spot when traveling the highway. This makes for lots of delightful guests and easy to assemble casseroles are a must. This is one of Mrs. Tallant's favorite menus as the makin's are always on hand.

Tomato-Noodle Casserole
Mixed Green Salad
French Dressing
Toasted English Muffins
Jam and Cheese
Snow Cream and Cookies
Coffee

Tomato-Noodle Casserole

3 tbsp. olive oil
1 lb. ground beef
2 medium onions, sliced
1 clove garlic, minced
1 No. 2½ can tomatoes
1 6 oz. can tomato paste
¾ cup dry red wine
½ tsp. paprika
1 tbsp. plus 1 tsp. salt
1 bay leaf
⅛ tsp. thyme
⅛ tsp. marjoram
1 tsp. Worcestershire sauce
½ tsp. Tabasco
8 oz. uncooked noodles

Heat oil in heavy skillet. Add meat, breaking into small pieces with fork. Add onions and garlic when meat is nicely browned. Add tomatoes, tomato paste and wine. Bring to a boil; add paprika, salt, bay leaf, thyme, marjoram, Worcestershire, Tabasco. Turn half the sauce into a 2½-qt. casserole. Add uncooked noodles and remaining sauce. Cover. Chill in refrigerator until ready to heat. Bake in 375 degree oven 45 minutes. Sprinkle with Parmesan cheese. Serves 6.

Snow Cream

2 egg whites
2 tbsp. powdered sugar
1 cup heavy cream
2 tsp. sherry or brandy
1 tsp. vanilla

Beat egg whites and half the sugar to a firm froth. Beat cream with the other half sugar, vanilla, sherry or brandy. Carefully combine, beat for five minutes. Serve in chilled glasses over fruit such as berries, figs, or chopped fruits. This may be made ahead of time and left in refrigerator.

Here is a very easy light cookie that would go well with Mrs. Tallant's Snow Cream.

Kisses
(Mrs. John Fredericksen, Arco, Minn.)

3 egg whites beaten stiff—add
1 tbsp. vinegar
1 tsp. vanilla
2 cups granulated sugar

Beat until very stiff and glassy. Drop on ungreased cookie sheet. Bake in 225 degree oven for one hour. These may be colored with a drop of food coloring.

Summertime Desserts

Summertime is the time for light and easy desserts. My friend,, Mrs. Edith Vinson, of Santa Monica, gave me these, and I liked them very much. The soda cracker pie is quite a surprise. You must try it.

Pineapple Angelfood Dessert

2 cups sugar
2 cups water
Boil together until sugar is dissolved. Add
2 tbsp. gelatin (Knox) which has been dissolved in ½ cup cold water
Add to the syrup
2 tbsp. lemon juice and
1 No. 2 can crushed pineapple
Chill the above mixture until it has jelled (approximately 3 hrs.).
Whip 1 pint cream and fold in. Break up one large angelfood cake in bite size pieces. Place part of cake in mold and pour over half of mixture — then remainder of cake and then mixture. Place in refrigerator. (Overnight preferably).

Chocolate Chip Dessert

2 packages chocolate chips (1 package may be chocolate mint chips if desired)
1 scant tablespoon sugar
3 eggs separated
1 pint whipping cream
1 small angelfood cake
1 package slivered almonds
Break up in bite size pieces half of cake and place in bottom of 8 by 10 by 2 inch pan. Dissolve chocolate chips and sugar in a double boiler. Add beaten egg yolks and remove from fire. Cool for 5 minutes. Add beaten egg whites then the whipped cream. Pour mixture over layer of cake then add remaining half of cake which has been broken up, then remainder of mixture. Top this with almonds and place in refrigerator overnight. Cut in squares.

Soda Cracker Pie

2 eggs
1 cup sugar to which has been added —
1 teaspoon baking powder
1 cup soda cracker crumbs (without salt)
1 cup chopped walnuts
½ cup chopped dates
1 teaspoon vanlla
Bake 30 minutes at 325 degrees in a greased pie pan.

Cheese and Fish Salad

This time of the year a jellied or aspic salad tastes so good and, made in the morning, leaves the housewife lots of time to play all day. Mrs. Cash Wolford is well known for her many fine dishes, and lots of her friends wanted this recipe. When she gave it to me she explained that it was an old Home Department recipe that she had changed to suit her own tastes. She says "The recipe sounds like it's too much trouble, but after you make it once, it's very simple and well worth the effort."

Cheese and Fish Salad (Mrs. Cash Wolford)

Cheese Layer — Bottom

½ Tbsp. gelatin
2 Tbsp. cold milk
¼ C hot milk
3 C cottage cheese
2 Tbsp. minced onion
½ tsp. salt
2 Tbsp. minced parsley
¼ tsp. tabasco sauce
Soak gelatin first in cold milk, and then into hot milk; combine gelatin with all the rest of above ingredients. Chill mixture in oiled mold.

Fish Layer — Top

2 C flaked shrimp
1 C mayonnaise
⅔ C chopped celery
3 Tbsp. lemon juice
½ Tbsp. gelatin
2 Tbsp. cold water
Combine mayonnaise, lemon juice, shrimp and celery. Soak gelatin in cold water for five minutes. Heat over hot water and dissolve. Add to shrimp mixture and pour over cheese layer and place in refrigerator until set. Serves 6 to 8.

Fried Chicken

Solvang has many interesting spots for out-of-town guests but I think we all agree that June's Coffee Shop on Copenhagen Drive is one place no visitor should miss. It is surely the Un-Official club house of the Valley and June & Alvy Smith are the able hosts. Alvy holds forth in the kitchen while June passes out the fast chatter with the Coffee Bread and Sweet Rolls. Any time you walk into a business place in Solvang and find it wide open and the owner absent, just trot over to June's and likely as not he'll be there. It's a must to have your mid-morning coffee there and your afternoon coffee and cake too. June has so many good things to eat that we are all familiar with that I asked her for a recipe that she does when she has guests when they a re closed and here it is.

Cut chicken in pieces and season with salt and pepper and Lowry's season all. Dip in flour and brown slowly in butter that has been seasoned with Spice Island Garlic Powder. After all chicken has been browned sprinkle with scant teaspoon of dried Rosemary, cover and simmer until chicken is tender. Remove lid fifteen minutes before serving.

Baked Tamale Corn

1 can tomatoes
1 can corn
1 cup milk
2 eggs, beaten
½ cup yellow corn meal
1 cup olives
2 teaspoons Grandma's Spanish Seasoning, wet in water
Salt and pepper to taste

Mix all together in casserole and dot top with small pieces of butter. Bake slowly one hour.

This makes a generous amount and may be halved.

Dressing for Tomatoes

Grated carrots, small amount of grated onion and bell pepper. Two tablespoons of Ketsup, one teaspoon of Lea and Perrins, one-half cup mayonnaise. Mix all together and serve on top of sliced tomatoes.

Citrus Chiffon Pie

2 tsp. unflavored gelatine
¼ cup cold water
⅓ cup sugar
⅓ cup lemon and orange juice (equal parts)
¼ cup sugar
3 stiff beaten egg whites
¾ cup heavy cream
½ teaspoon grated orange rind
dash salt
3 egg yolks
½ teaspoon grated lemon rind

Soften gelatine in water. Combine ⅓ cup sugar and fruit juices.

Add salt to egg yolks and beat until thick. Add fruit-juice mixture. Beat well, cook in double boiler until mixture coats spoon. Remove from heat add softened gelatin and stir until dissolved. Add grated rinds. Chill until partially set. Slowly beat ¼ cup sugar into egg whites. Fold into custard and pour into pastry shell. Chill until set.

Whip cream, spread over the top. Sprinkle with orange rind. Makes one 9 inch pie.

Panocha Caramels

1 lb. box light brown sugar, 1 cup granulated sugar
1 cup white corn syrup
Few grains salt
1 cube butter
1 tall can condensed milk
1 tsp. vanilla

Method same as Chocolate Caramels. Chopped nuts (optional).

Note: My own original recipe for Christmas Caramels. These are fun to make. They're creamy and just right. I have made them at Christmas time for twenty-five years. My son's (Leon, Jr.) favorite candy.

Rum Balls
(Mrs. Elmer Rhoden)

3 cups vanilla wafers rolled fine (about a box and a half)
1 cup powdered sugar
1 tablespoon cocoa
2 tablespoons dark karo syrup
9 tablespoons rum
1 cup pecans or walnuts, not cut fine

Mix well, take teaspoon of mixture and roll in small ball in palm of hands—then roll in powdered sugar. Store in coffee tins. These taste even better after storing a few weeks, and they make wonderful Christmas gift packages done in decorated coffee cans.

Chocolate Fudge
(Mrs. Jens Rasmussen)

2 cups sugar
2 squares chocolate
Two-thirds cup cream, milk or water
2 tbsp. light corn syrup
2 tbsp, butter
Few grains salt
1 cup nuts
1 tsp. vanilla

Put together, cover and bring to boiling point. Can be stirred until it boils, then take cover off. Cook until it forms a soft ball in cold water. Add vanilla, then cool and beat. Add nuts. Put in buttered pan then cut.

Ginger Cookies
(Mrs. A. B. Richards)

1 cup butter
1 cup sugar
1 beaten egg
4 tblsp. molasses
2¼ cups cake flour
2 tsp. soda
1 tsp. (heaping) ginger
1 tsp. (heaping) cinnamon
½ tsp. cloves.

Drop in balls on cookie sheet; press down with glass dipped in water, then in sugar, (re-dip in sugar for each cookie); bake for 10 minutes in 350 to 375 degree oven.

Walnut Chewy Cake
(Mrs. Clarence Reed)

This family recipe is over 100 years old. Always tastes wonderful.

2 eggs beaten
2 cups brown sugar
1 cup flour
¼ tsp. salt
½ tsp. baking powder
¼ tsp. soda
2 cups walnuts, chopped
2 tsp. vanilla

Bake at 350 degrees for about 30 minutes. Serve with ice cream or whipped cream.

Mock Cherry Pie
(Mrs. Jens Rasmussen)

This family recipe is 50 years old.

1½ cups raisins
1½ cups cranberries cut in half
1½ cups sugar; ¼ cup water, 2 tsp. vanilla. Put in bowl and leave.

In your favorite pie crust, put layer of raisins, layer of cut cranberries, then add water, sugar, vanilla mixture—8" pie tin; lattice top goes best on this. 425 degrees for 10 or 15 minutes; reduce to 350 degrees for a total of about 50 minutes baking time.

Pudding Sauce

2 cups sugar
½ cup butter
2 eggs (large)
½ tsp. salt
¼ cup sour cream
¼ cup brandy

Cream sugar, butter and eggs well, add salt, sour cream and brandy. Can substitute 1 tsp. vanilla for brandy. Have water boiling in lower part of double boiler. Place sauce over boiling water, but do not let water boil after putting sauce on. Stir occasionally.

Banana Cream Cake
(Mrs. B. B. Beard)

This old family recipe has never been printed before.

Two-thirds cup shortening
1½ cups sugar
2 eggs
1½ cups mashed bananas
4 tblsp. of sour milk
2 cups flour
1 tsp. soda
½ cup chopped walnuts

Cream shortening; add sugar gradually and cream again; add unbeaten eggs one at a time, beating thoroughly after each addition. Then add mashed bananas with sour milk; stir well. Fold in sifted dry ingredients and bake in hot oven. 375 degees F. 20 to 25 minutes. (Makes 2 layers). Frost with butter or chocolate frosting.

Date Fruit Cake
(Mrs. Marian Keeney)

1 cup brown sugar
4 eggs
1 cup flour
1 tsp. baking powder
1 wine glass port wine
1 lb. dates cut in thirds
2-4 oz. boxed candied cherries cut in halves
2 cups English walnuts quartered
1 cup Brazil nuts cut in thirds
1 tsp. vanilla
1 pinch salt

Separate eggs. Beat yolks, add sugar and mix thoroughly. Add wine. Sift flour and baking powder. Add alternately with fruit, mixing thoroughly each addition. Add vanilla, then nuts and blend. Add salt to egg whites and beat until stiff. Add cake mixture to whites and mix gently, but thoroughly. Bake in 2 small loaf pans, one square cake pan 8x8x3 or tube pan approx. one hour at 375 degrees.

Cake improves if sets a week or two; sprinkle with port wine every week or ten days.

Fudge
(Mrs. Josephine Jorgensen)

3 cups white sugar
1 cup milk
3 heaping Tbsp, cocoa
2 Tbsp. Karo (either dark or light.)
½ square of butter
Pinch of salt.

Boil, stirring occasionally; test small amount in one-half cup of cold water; is done when it forms a good firm ball and water is clear. Without stirring take off stove, let stand for one half hour; then add nuts and 1 tsp. vanilla. Beat until holds its shape. Spread on waxed paper.

Carrot Pudding
(Mrs. Edith Danskin)

½ cup shortening
1 cup brown sugar
1 cup grated raw carrots
1 cup grated raw potatoes
1 cup seeded raisins, light color
1 cup chopped nuts
1½ cups flour
1 tsp. salt
1 tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
1 tsp. soda
1 tblsp. hot water

Cream shortening and sugar well; add carrots, potatoes, raisins and nuts. Sift together flour, salt and spices and add to mixture. Dissolve soda in hot water and add, mix well. Put in greased mold and steam for 3 hours. Serve with sauce.

Creamy Candied Nuts
(Mrs. G. L. Erwin)

½ cup brown sugar
¼ cup white sugar
¼ cup sour or sweet cream (or top of milk)
½ tsp. vanilla
Pinch of salt
Cinnamon
1½ to 2 cups nut meats

Combine sugar and cream and cook over low heat, stirring constantly until the mixture forms a ball, a little firmer than a soft ball when put in cold water. Remove from heat, add vanilla, salt and cinnamon. Fold nut meats in carefully until all are coated with the candy and it has formed a light sugar coating. Turn into wax paper and separate nut meats by hand. When coating is completely dry, store candied nuts in an air tight container. These will keep for some time

White Fruit Cake
(Mrs. B. B. Beard)

Two-thirds cup butter
¼ tsp. soda
6 egg whites
Two-thirds cup candied cherries
½ cup thinly sliced citron
1⅞ cups flour
½ tsp. lemon juice
1½ cups powdered sugar
⅓ cup blanched and shredded almonds
1 tsp. almond extract

Cream butter, gradually add flour mixed and sifted with soda and lemon juice. Beat whites of eggs stiff. Add sugar. Combine mixtures, add cherries, almonds, citron and extract. Bake in greased deep cake tin in moderate oven 350 degrees F. for one hour.

Divinity
(Alvy Smith)

4 cups sugar
1 cup Karo (white)
1 cup water
2 cups nuts
4 egg whites

With pinch cream tartar and salt, boil sugar, Karo and water until reaches 250 degrees; pour half syrup over beaten egg whites, continuing beating while other half of syrup boils to 280 degrees slowly pouring remaining syrup into first mixture and beat until forms firm peaks; fold in nuts and vanilla and pour on waxed paper; cut before it sets.

Banana Bread
(Mrs. Wally Norwood)

1¾ cups flour
Two-thirds cup sugar
½ cup chopped walnuts
⅓ cup Crisco
2 eggs—beat well
¾ tsp. salt
¼ tsp. soda
1½ tsp. baking powder
1 tsp. vanilla
2 tblsp. orange & lemon rind grated
1 tblsp. lemon juice
2 or 3 ripe bananas—mash well

Mix well; bake in loaf pan for 55 minutes at 350 degrees; trim before baking by grating orange and lemon rind over top and use 3 slices of cherries (or jelly); sprinkle with nuts.

Fudge Candy
(Mrs. Gene Campbell)

This recipe is from a friend of Mrs. Campbell's.

4½ cups sugar
1 large can Pet milk

Boil together 15 minutes; pour over 3 packages chocolate chips and one pint jar Hip-o-Lite marshmallow cream and beat until firm; last add 2 cups walnuts. Pyrex utility pan fits this recipe. Makes approx. 4 pounds.

Nut Florentines
(Mrs. Ruth Gordon)

2 cups sifted flour
1 tsp. baking powder
½ tsp. salt
½ cup butter
1 cup sugar
2 eggs—well beaten
½ tsp. vanilla
½ cup chopped nut meats
½ cup brown sugar (firmly packed)
½ tsp. vanilla
1 egg white stiffly beaten

Sift flour once, measure, add baking powder and salt and sift again. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs and vanilla and beat well. Add flour gradually, beating until smooth. Spread ¼-inch thick in 3 greased pans 8x8x2 inches. Sprinkle with nuts. Beat brown sugar and vanilla into beaten egg white and continue beating until mixture thickens again. Spread thinly on surface of dough. Bake in slow oven 325 degrees F. 30 minutes. When entirely cool, cut into shapes 1½x3, remove from pan. Makes 3 dozen.

Pop Corn Balls
(Lyla Solum)

1 cup light Karo
1 cup white sugar
1 tablespoon butter
½ teaspoon vinegar

Cook until it hardens when tested in cold water. Remove from fire and add ¼ teaspoon soda which has been dissolved in a little hot water.

Pour over popped corn and form into balls as soon as it can be handled.

Dixie Fruit Cake
(Mrs. B. B. Beard)

1 lb. shredded citron
1 lb. halved crystallized cherries
1 lb. diced crystallized pineapple
¾ lb. shredded blanched almonds
¼ lb. shredded candied orange rind
4½ cups sifted flour
3 tsp. baking powder
1 tsp. salt
2 cups butter
2 cups sugar
¾ cup wine or fruit juice
1 tsp. vanilla
12 egg whites.

Combine fruit and almonds. Sift three cups of flour with the baking powder and salt and sprinkle the remaining cup of flour over the fruits and almonds, stirring it in thoroughly. Cream the butter and sugar together then add the sifted dry ingredients with the wine or fruit juice. Mix very thoroughly and then work in the fruit-nut mixture and the vanilla. Finally fold in the stiffly beaten egg whites. Turn into a well greased tube pan lined with greased paper and bake in a slow oven 275 degrees F. 2½ to 3 hours.

Holiday Nuggets
(Mrs. Ruth Gordon)

2½ cups sifted flour
½ tsp. cinnamon
½ tsp. baking powder
½ tsp. salt
¾ cup butter
2 eggs—well beaten
¾ cup sugar
1 tsp. grated lemon rind
1½ cups (½ lb.) currants
1½ cups walnut meats (coarsely cut)

Sift flour once, measure, add baking powder, salt and cinnamon and sift together 3 times. Cut butter into flour; add eggs, sugar and lemon rind. Combine thoroughly. Add currants and nuts mixed well. Drop from teaspoon on greased baking sheet. Bake in moderate oven 350 degrees F. twelve to fifteen minutes. Makes 4 dozen nuggets.

Fruit or Wedding Cake
(Mrs. Walter H. Duff, Sr.)

Mother's recipe, over 100 years old.

1½ lbs. butter
1½ lbs. flour
1½ lbs. light brown sugar
15 eggs
3 lbs. currants
2 lbs. seeded raisins
1 lb. citron
1 lb. figs
1 lb. almonds
1 large wine glass of brandy
1 large wine glass of sherry
1 large wine glass of rose water (purchased in drug store)
1 tblsp. mace
1 tblsp. allspice
3 tblsp. cinnamon
1 cup molasses
4 ground nutmegs

Cut citron and figs in small pieces; blanch almonds and chop fine; mix with rose water and nutmeg; dredge fruit well with flour; beat butter to a cream then add sugar, egg yolks beaten light, molasses, brandy, sherry and spices; then add egg whites stiffly beaten; last add fruit. Bake in moderate oven 3 to 4 hours.

Ice Box Fruit Cake
(Mrs. Wally Norwood)

1 cup chopped nuts
1 lb. Graham crackers
1 cup chopped dates
1 cup chopped marshmallows
1 cup thick cream
1 cup chopped currants
½ cup chopped raisins
½ cup thinly sliced citron
¼ tsp. (each) salt, nutmeg, allspice, cloves
2 tblsp. chopped orange peel
2 tblsp. chopped candied cherries
¾ tsp. cinnamon

Mash crackers fine; soften currants in hot water and drain; add cut marshmallows and cream; mix well with other ingredients and line a mold (2 qt. size) with wax paper; pack well and set in refrigerator for 12 hours. Slice very thin; serve with cream.

Salted Nuts
(Mrs. Uno Sandvik)

To crack nuts, place nut with pointed end up; hit sharply with hammer on pointed end. Put about one dessert spoon full of pure Italian olive oil on cookie sheet; place nut meats on cookie sheet; swish around until each nut meat is covered with oil—not too oily; amount of oil depends on amount of nut meats. Place in center of 250 degree F. oven. Bake slowly turning with spoon from time to time, one hour, until nut meats taste done. Put on wax paper and salt; cool, store in tins.

Chuck Cuts of Beef

To raise a fine steer it takes a "Cattleman", but to know what to do with it after butchering it takes a "Cowbelle". The Santa Barbara County Cowbelles association have decided to help us cook the less expensive cuts of beef in more exciting ways. Here are some very tasty ways to do chuck fine enough for dinner parties when you have VIP's.

Individual Chuck Pot Roast (Mrs. Frank Giorgi)

2 pounds chuck steak cut in pieces 2"x4". Take one cup of chopped celery, one cup chopped onions, mix and spread over meat. Roll up each piece and fasten with a skewer, flour and brown in fat in a heavy skillet. Mix one cup tomato paste, one cup water, one teaspoon Lee & Perrin sauce, two teaspoons chopped parsley. Pour over meat. Season, cover, cook in 325 degree oven 2 or 3 hours, or until tender. Add more water if needed.

Tamale Pie (Helen Rankin, Caliente, Calif., a friend of Mrs. Glen Cornelius)

2 pounds cubed chuck
2 cups water
1 teaspoon chili powder
Salt and pepper to taste
1 clove garlic, minced
½ can pimiento (chopped fine)
2 tablespoons flour
1 med. can ripe olives

Mush Mixture

8 cups water
½ pound butter
½ can pimiento
1 clove garlic
1 teaspoon chili powder
2 cups coarse yellow cornmeal
1 level teaspoon salt

Flour the meat and brown in hot fat. Add other ingredients (not mush) and cook until tender.

Make mush in the following manner: Mix 2 cups cold water with cornmeal and salt. Bring 6 cups water to boiling point, add butter, pimiento, garlic and chili powder. Slowly add cornmeal mixture and cook until thick.

Put one-half mush mixture in well-greased shallow pan, dot thick with olives, add meat mixture, cover with rest of mush. Bake 2 hours at 325 degrees. It serves 10 to 12 people.

Barbecued or Broiled Chuck on Skewers (Mrs. Ruth Gordon)

3 pounds chuck meat, cut in large chunks.

Sprinkle on all sides with Adolph tenderizer garlic salt. Put in pyrex dish so that it fits tightly.

Cut three large onions in quarters, lay across top. Cover with Wesson oil and inexpensive wine (Burgundy). Put in refrigerator for 24 hours. Turn meat several times so that it will be thoroughly saturated with liquid.

Put meat chunks on metal or wooden skewers alternating with pieces of onion and fresh or canned mushrooms and tomato quarters. Broil not too close to broiler, basting with the liquid from the pyrex dish. Broil until nice and brown. Serve on skewers with a green salad, and baked or French fried potatoes.

If barbecued, baste with liquid while they are cooking slowly.

Chuck Stroganoff With Wine (Mrs. Walter Buell)

Heat one-fourth cup fat in skillet, add 1½ pounds chuck cut in small cubes and brown. Add one cup chopped onions and cook 5 minutes, stirring frequently. Add salt, pepper, two kinds of herbs. (Tyme, Marjoiam, Basil, Oregino, Rosemary). Add 1 cup May wine or dry wine and enough water to cover. Cover pan and cook over slow heat about one hour or until tender. Add more water if necessary. Blend 2 tablespoons flour with water, add to meat stirring until sauce thickens. Add one-half cup sour cream at the last and heat thoroughly. Serve over rice or noodles. May wine is best as it has Woodruff herbs in it. Serves six.

Harvest Time Chuck Stew (Ella Erwin, taken from Better Homes & Gardens)

2 lbs chuck, cut in 1½" cubes
2 tablespoons fat
4 cups water
1 teaspoon lemon juice
1 tsp. Worchestershire sauce
1 medium onion, sliced
1 bay leaf, small
1 tablespoon salt
1 teaspoon sugar
½ teaspoon pepper
½ teaspoon paprika
Dash allspice or cloves
6 carrots quartered
1 pound small white onions
1 cup whole kernel corn
1 cup green limas
1 cup green beans

Brown meat thoroughly in hot fat; add water, lemon juice, Worchestershire sauce, garlic, onion, bay leaf and seasoning. Simmer two hours, stirring occasionally. Remove garlic and bay leaf. Add vegetables.

Continue cooking 20 or 30 minutes or until vegetables are done.

This may be cooled to room temperature, packaged, sealed, labeled and frozen. Makes three quarts — will keep about six months.

To serve after freezing, put in casserole in oven or double boiler. Remove meat and vegetables and thicken liquid for gravy.

Barbecued Chuck Steak (Altha Martinez, California Hot Springs)

2 to 2½ lbs chuck steak
3 T oil
2 cloves garlic
2 T Vinegar
1 t Aregano
1 can Tomato Sauce
Salt and pepper to taste

Cut steak into large pieces and rub garlic over all the meat. Add salt and pepper. Add oil, vinegar, and oregano (rubbed between palms of hands) and let stand for 3 hours. About 20 minutes before serving time, pour tomato sauce over all and place under broiler. Turn as necessary.

Chuck Stew Vermouth (Beatrice Cooper Baer)

2 pounds chuck stew meat, 4 scant tablespoons flour, 1 cup Vermouth (dry), garlic, one-half pound mushrooms, dozen or so green olives, seasoning.

Cut stew meat in smallish squares, brown in butter or fat with clove of garlic. Mix in the flour, stir well, add vermouth and one cup stock or water. Let simmer until tender, add mushrooms one-half hour before it is done. Just before serving add olives cut in spirals. Good with groats or rice.

Curried Chicken

Mrs. Odin Buell, who lives in a lovely house on the top of a hill with a view that's unsurpassed, also has a fine view of cooking. Her Southern hospitality really comes forth when she has guests and here she gives us a luncheon when the bridge "girls" gather at La Rancheria or for a special Sunday supper.

1 4-lb. ready-to-cook stewing chicken
2 quarts water
1 tablespoon salt
1 cup chopped onion
1 cup chopped pared apple
½ cup all-purpose flour
1 cup chopped peeled fresh tomato
1 Tbsp. diced crystallized ginger
1 cup canned moist cocoanut
1 cup milk
Freshly ground pepper and salt
1 tablespoon curry powder

Put chicken whole or cut up in water in large pan, add salt and cook until tender. Chill. Melt ¼ cup chicken fat or butter over low heat. Stir in onion and apple. Cook until tender. Blend in flour. Stir in 4 cups broth; mix well. Bring to a boil. Stir constantly. Reduce heat; add tomato and ginger. Cook 30 minutes more — stirring occasionally.

Meanwhile, combine cocoanut and milk. Cook over low heat 10 minutes. Strain off cocoanut. Stir cocoanut-flavored milk into sauce add chicken, peppered, salted to taste. Mix curry with a little sauce, blend with the rest. Cook 15 minutes. Stir occasionally.

Note: With this I serve almond rice:

½ C slivered blanched almonds
¼ C butter or margarine
⅓ C slivered ripe olives
6 to 8 cups of hot cooked and seasoned rice. Saute almonds in butter until crisp. Stir almonds and olives into hot rice, toss with a fork.

Along with this goes pear and ginger chutney:

2 quarts peeled, cored and thinly sliced ripe pears
1 C coarsely chopped green pepper
2 C seedless raisins
1 C finely chopped crystallized ginger
4 C sugar
1 teaspoon salt
1 C water
3 C vinegar
¼ teaspoon ground cloves
¼ teaspoon ground nutmeg
½ teaspoon ground cinnamon
¼ teaspoon ground allspice
½ bottle liquid pectin

Combine first 8 ingredients in large heavy kettle. Tie all spices in cheesecloth bag. Add to pear mixture and bring to a boil quickly. Reduce heat and allow mixture to simmer until it thickens. Stir frequently to keep from sticking to pan. Take out spice bag. Remove chutney from heat. Stir in fruit pectin. Pour chutney immediately into hot, sterilized jars. Seal. This amount makes about 3 pints.

Serve along with this a Caesar salad and for dessert wine jelly and Syllabub.

Sherry Wine Jelly

2¾ cups boiling water
¼ cup cold water
1 cup sherry wine
Juice and rind of 2 lemons
2 tablespoons gelatin
1 cup sugar

Add lemon juice and rind to boiling water. Let stand over low heat until ready to use. Soak gelatin in cold water. Add gelatin to hot mixture. Stir well. Add sherry wine and sugar. Pour into mold and place in refrigerator until set. Top with syllabub.

This Syllabub is just sweetened whipped cream with strained orange juice and sherry wine to taste. Add juice and wine a little at a time just before serving.

Ham Slice

Now once in a while one has the urge for ham and you just don't feel like cooking the whole works. Mrs. A. B. Richards has the answer perfect; you just cook a ham slice, and you don't have to wonder what to do with the leftovers. Here is Lucretia's dinner as done for two, and you can easily double or triple it as needed.

1 slice ham, 1 inch thick
Prepared mustard
Canned pineapple or sliced oranges and juice of 1 orange
½ cup brown sugar

Soak ham 1 hour in lukewarm water. Drain, arrange in baking dish, spread with mustard, pour on 1 cup pineapple syrup, or orange juice, arrange pineapple or orange slices on top of ham, sprinkle with sugar. Bake until top is delicately brown, basting with syrup in pan.

Celery Escalloped Potatoes

3 C raw sliced potatoes
3 Tbsp. onion
¼ C pimento — red
1 C condensed cream of celery soup
1 C milk
1 tsp. salt
Pepper to taste
¼ C butter
¼ C American cheese

Arrange potatoes in casserole in layers, sprinkling each layer with onion, pimento, cheese and salt and pepper. Cover with soup and milk. Top with buttered crumbs. Bake 350 for 1 hour.

Tossed Salad Hot Rolls
Lemon Sponge

1 C sugar
Pinch salt
3 Egg yolks, beat well
1 C milk
1-6 C flour
Juice and rind of 1 lemon

Mix dry ingredients, add lemon juice and rind, egg yolks (vanilla optional), milk, fold in egg whites beaten stiff. Bake 45 min. 350 F. (set in pan of water).

Italian Delight

Mrs. Fred Mattei, who has been the gracious hostess at the tavern well over 22 years, has many interesting hobbies. Her favorite, of course, is collecting bracelets, and she has many beauties, but next to bracelets, Elaine dearly loves to collect recipes, and her cooking scrap book is crammed to capacity with good things to eat. For many years Italian Delight has been her favorite for buffet suppers and potlucks. This recipe was given to many old-timers years ago, but for the benefit of us newcomers of 10 years or so I asked for Italian Delight for our What's Cook'n collection. Here it is!

1 pound ground round
1 pound cooked spaghetti
2 onions cut up
2 cloves garlic cut up
2 green peppers cut up
1 can corn
1 large can mushrooms
½ cup Wesson Oil
1 tbsp. L & P Sauce
1 cup grated cheese
6 cans tomato sauce

Brown onions, garlic, peppers in oil. When well started, add meat, cook until done. Add cheese to hot drained spaghetti, then add meat mixture. Add all the rest and mix well. Place in casserole and bake ¾ hour in moderate oven. Serve with green salad and french bread. For dessert serve this yummy Sabagon.

Sabagon Dessert

4 egg yolks
4 heaping tsps. sugar
2 wine glasses sherry

Beat egg yolks and sugar together until light. Place in double boiler, do not allow the boiling water to touch the upper pan and keep the water just simmering. Cook, beating constantly with rotary beater until smooth and thickened, add sherry and continue beating a few minutes longer. Grate fresh nutmeg or cinnamon on top. This may be used as a custard sauce for other deserts. This dinner serves ten.

Chocolate Cakes

These recipes should really be entitled "For Men Only," as I truly believe Chocolate cake is a gentleman's favorite dessert. However seeing as how the ladies usually do the baking let me say that here are some of the finest chocolate cake recipes in the Valley, including one that serves 30 people.

Hot Fudge Cake
(Mrs. Gordon Gray)

¾ cup sugar
1 cup flour
1 tablespoon Crisco
½ cup milk
¼ teaspoon salt
1 teaspoon baking powder
1½ tablespoon cocoa
½ cup chopped nuts

Cream Crisco and sugar. Combine dry ingredients, add with milk to mixture, then add nuts. Put in 8-inch square pan. Mix together ½ cup white sugar, ½ cup brown sugar, ¼ cup cocoa. Sprinkle on top of cake in pan. Pour over 1¼ cups boiling water. Now your cake is ready for the oven. When ready to serve, bake 35 minutes in 350 oven, turn upside down and you will have a fudge top. Serve hot with ice cream on top.

Chocolate Cake
(Mrs. Herbert Daily)

Melt 2 squares of Baker's chocolate in a heavy pan. Let it cool, but not get hard. Add 1½ cups sugar. Mix with hands (a must) until fluffy. Add 1 cube butter, mix with hands. Add 3 eggs whole, one at a time, beating after each egg. Add 1 tablespoon vinegar and beat until the whole mixture becomes light and fluffy. In another bowl sift 2 cups cake flour. Measure and add 1 teaspoon soda and ½ teaspoon each baking powder and salt. Sift all again. Add alternately to the above mixture with 1 cup cold water with 1½ teaspoons vanilla added. Use mixer until batter is smooth. Use deep layer pans and bake at 350 for ½ hour.

Frosting

Melt 2 squares chocolate, add 2 tablespoons butter. Keep warm on low heat while adding 2 cups powdered sugar, 1 teaspoon vanilla, enough half and half to make good spreading.

Sour Cream Devil's Food Cake
(Mrs. Joe Giorgi)

6 tbsp. cocoa
2 cups sugar
2½ cups all-purpose flour, sifted twice
2 level tsp. soda
½ tsp. salt

Mix all dry ingredients together in bowl. Beat 4 eggs until light. 2 cups sour cream. Add the eggs and sour cream to the dry ingredients until light and free from lumps. Add 1 tsp vanilla extract. This recipe makes a large cake and should be baked in 3 large layer cake pans, or in a loaf pan, 9x13x2, for one hour at 350 degrees. If baked in pyrex, temperature should be lowered to 325 degrees, for the same length of time. half of this recipe will make a cake 8x7x2, baked for 45 minutes at 350 degrees or 325 degrees in pyrex.

This cake is rich and the men of your family will enjoy it with the following icing, as it has a rich chocolate flavor, and is not the "gooey" type so often used now-a-days. Cake and icing recipe have been handed down to me, and been in use for 30 years.

Chocolate Icing

1 cup sugar
½ cup rich milk
½ cup cocoa
1 tsp. vanilla
Butter, size of walnut

Mix sugar and cocoa until thoroughly blended. Add milk to the dry ingredients and stir until sugar is dissolved. Boil for 5 minutes, stirring constantly. Remove from fire, add butter and vanilla, beat until mixture begins to grain slightly around edges of the pan. Spread on top and between layers of cake at once. This icing is dark and glossy even after cooling.

Chocolate Cut-Ups
(Ruth Gordon)

⅞ cup flour
½ teaspoon baking powder
½ cup butter
1 cup sugar
2 squares chocolate
2 eggs separated
1 teaspoon vanilla
1 cup chopped nuts

Cream butter, sugar. Add melted chocolate, egg yolks, flour sifted with baking powder. Add nuts, vanilla, then stiffly beaten egg whites. Use square or long pan. Bake 20 minutes in 375 degree oven. Ice thickly, and cut in caramel size pieces.

Frosting

Place ½ cube butter in sauce pan with 2 squares bitter chocolate. When melted, turn to low and add 1½ cups powdered sugar, 1 tablespoon dry powdered instant coffee, ½ teaspoon almond extract, remove from heat and add 1 egg and just enough strong black leftover coffee to spread well.

Spicy Chocolate Cake
(Mrs. Jens Rasmussen)

Cream
¾ cup shortening
1½ cups sugar
Add
3 eggs
Combine
1¾ cups flour
½ teaspoon baking powder
¼ teaspoon soda
½ teaspoon salt
¾ teaspoon nutmeg
1 teaspoon cinnamon
2 tablespoons cocoa
Mix
¾ cup buttermilk with
1 teaspoon vanilla and
1 teaspoon lemon extract

Have ready 1 cup coarsely cut nuts, toasted. Add flour mixture first, then milk mixture, then nuts. Use long pan or 2 nine-inch layer pans. 30 minutes in 350 degree oven.

Frosting

6 tablespoons butter
1 egg yolk
3 cups powdered sugar
1½ tablespoons cocoa
1 teaspoon cinnamon
1½ tablespoons hot coffee

Just in case you're looking for a chocolate cake that keeps well, try my Cut-Ups that are like French pastries.

Chocolate Cake for 30 People
(Mrs. Jens Rasmussen)

2½ cups cake flour — sifted
½ tsp. salt
1 tsp. soda
1 cup Crisco
2 cups sugar
5 eggs
1 cup walnuts
3 squares chocolate
1 cup buttermilk or sour milk
2 tsp. vanilla

Mix sugar and shortening — add eggs, next chocolate. Alternate flour and buttermilk with soda, add nuts and vanilla. Put in 15½ by 10½ inch pan, greased. Bake about 45 min. in 325 degree oven. Can use 3 layers instead.

Chocolate Frosting
(Mrs. Jens Rasmussen)

1 cup brown sugar
½ cup water
3 squares chocolate
3 tbsp. butter

Boil 3 minutes. Cool slightly — add powdered sugar and use electric mixer. Add 1 tsp. vanilla.

Chocolate Cake
(Mrs. G. L. Erwin)

2 cups sifted cake flour
1 teaspoon soda
¼ teaspoon salt
Sift together two times.
½ cup butter (soft, but not melted)
1¼ cups sugar

Cream until light and fluffy. Add 2 large well-beaten eggs, which are room temperature. Add dry mixture alternately with 1 cup buttermilk (room temp.). Last add 1 teaspoon vanilla and 2 squares of bitter chocolate, which has been slowly melting while mixing cake. Bake in two layers or long pan, 25 to 30 min. in moderate oven.

Frosting

Melt 1 cube butter, 2 squares chocolate, add powdered sugar and top milk or cream as you beat on medium speed of mixer. It should be like heavy syrup. Beat excess bubbles out with rubber spatula before spreading.

Rabbit in a Casserole

Maybe it's the Easter season that made me think of rabbit, and how seldom you see a really different recipe for it. Now, rabbit makes a very fine company casserole, and very inexpensive, too. I have used this French way of cooking rabbit for years and never thought of passing it around before, so here is one you can serve your guests and have a truly gourmet dinner that is easy and can be prepared ahead of time in my usual "working girl" style.

Rabbit with Herbs and Wine

Buy a nice large rabbit suitable for the amount of persons to serve. It is not possible for the rabbit to be too large, and therefore tough, as the long, slow cooking in wine makes it very tender. The night before, or early morning of company day, brown disjointed rabbit in butter with one good size clove of garlic in the pan. No flour on the rabbit, please, but use a little paprika. Then arrange rabbit in layers in a casserole where it will fit close and not have too much wasted space, as you are going to cover it with wine in a minute, and you don't want it swimming. After placing the rabbit in casserole, pour in the garlic butter drippings, and then sprinkle each layer as you put them in, with the following herbs: (remember, I always use Spice Island) sage, thyme, parsley and two bay leafs. The herbs should be used in this dish with a heavy hand, now pour on enough white wine to cover well. Let stand until one hour before guests arrive, and flavor will be perfect. Cook covered in 325 degree oven, one hour. Being a working girl, I serve potato-onion casserole with this, which I get ready for the oven in five minutes this way.

Potato-Onion Casserole

One can whole new potatoes, one can whole Dutch onions, one can Campbell's cream of mushroom soup, undiluted. Mix lightly, cook covered in 325 degree oven one-half hour. Simple, and the same oven temperature does the whole dinner. Serves four, so double if necessary. With this dinner I like the usual green salad and here is the way we do it at our house. It may not be new to you, but everyone says green salad and never tells how they do it, so I will.

Our Green Salad

Into a large bowl, break one medium crisp head lettuce with your fingers. Never cut lettuce always break or tear. Now, one large cucumber, quartered, then diced large. A few chives from your garden, cut right over the lettuce or if you haven't chives, the tender stems of green onions will do, but not the onions this time, because of your potato-onion casserole. Now a goodly amount of watercress cut over the lettuce and you're ready for the dressing. Sprinkle with celery salt, fresh ground pepper, plenty of parmesan grated cheese. Wet with red wine vinegar, and lightly with Wesson or olive oil. Now toss and serve. Here is where I always think of that cute line from the Fireside Cook Book: "Four persons are wanted to make a salad. A spendthrift for oil, a miser for vinegar, a counselor for salt, and a madman to stir it all up." A very good rule to follow. Now for the dessert, and of course, working girl style, it's in the ice box the night before.

Ice Cream Pie

Into a glass pie dish, break or crumble one dozen bakery macaroons. Not necessary to butter, this pie will cut, and serve easily. Now spread with one pint black walnut ice cream that you let stand a few minutes until it starts to soften. Put in freezer shelf until it hardens well, now spread with one pint vanilla ice cream, softened too, then grate as much of a square of unsweetened chocolate as you can get on, over the pie (this I do with the pie setting in the sink as it's easier to clean up). Now return to freezer uncovered until ready to serve. If any is left, cover with foil paper and serve any time, as it keeps well. There are lots of versions to this pie, such as the pistachio bottom, vanilla top one, and the one where you use chocolate cookies, vanilla bottom chocolate top and crushed walnuts. You have a good time thinking up your own versions and tell me some new ones.

Wild Rice - Chicken Liver Casserole

At the preview night of the art exhibit, we had a buffet dinner for the artists, donors, working committee and day hostesses. Of course we had to invite all their husbands and wives, so they all added up to more than 500 people..

All the food was donated by the day hostesses and Guild members and some very interesting hot dishes were served.

This one of Mrs. T. I. Bernstein's caused much comment. So, I asked Colleen to tell us how she does it for 20 people and when we want to have a big shindig or have to donate for a large group we can wow our friends with a really yummy dish.

Wild Rice-Chicken Liver Casserole
(By Mrs. Theodore I. Bernstein)

2 12-oz. pkgs. wild rice
1½ lb. chicken livers or 3 pkgs. frozen
4 lge. cans button mushrooms
4 large cans chicken broth
4 lge. white onions
½ lb. butter

Saute chopped onion in butter until golden, add chicken livers and cook for four or five minutes. Put onions, livers, well-washed wild rice, chicken broth and mushrooms (including broth) in large crockery casserole. Blend mixture thoroughly, add salt and pepper to taste. Cover and cook in moderate oven for two hours or until covering liquid is almost absorbed. Serves 20.

Salad

2 heads lettuce
1 bunch curly endive
1 bunch watercress
1¼ cup Russian dressing
Grated Parmesan cheese

Chill broken washed greens for at least two hours in salad basket or damp tea towel. After mixing dressing with greens, sprinkle grated cheese liberally over top of salad.

Russian Dressing

Add four tablespoons chili sauce to one cup mayonnaise.

Garlic bread, and for dessert—fruits, assorted cheeses and liqueurs.

Clams Baked in Half-Shell

The H. D. Hall home in Buellton should really be called "Half-Way House" as it is so easy for their friends traveling up and down the highway to drop into. However, all the gallons of coffee Dorothy has served sometimes has its just rewards.

When the Southern section goes to Pismo for clams they drop in for that second cup on the way home and Presto!—baked clams for dinner. Now if you haven't anyone going clamming, you just try this with cans—and small individual casseroles; it works fine.

Clams Baked in Half Shell

6 large clams
1 cup dry bread crumbs
Salt
Pepper
Small minced onion
Chopped parsley
1 egg

Put clams through meat grinder. Beat egg and add remainder of ingredients. Pile on half-shells and bake in moderately hot preheated oven just ten minutes. Serve with lemon sections.

Serve a green salad with this good dressing—and try my own corn bread which I always think is the perfect hot bread for this sort of dinner, and be sure and serve Dorothy's desert with this.

French Dressing

2 cup oil
1 cup vinegar
2 cloves garlic
1 tsp. salt
1 tsp. sugar
½ tsp. paprika
¼ tsp. powdered mustard
¼ tsp. Thyme (optional)
¼ tsp. marjoram (optional)

Shake well in bottle. Let stand one hour before using.

Sour Milk Corn Bread

1 cup sifted flour
1 tsp. baking powder
½ tsp. baking soda
1 tsp. salt
2 tbsp. sugar
1½ cups yellow cornmeal
3 eggs, slightly beaten
1 cup sour or butter milk
⅓ cup melted shortening
¼ cup sweet milk

Mix and sift flour, baking powder, soda, sugar and salt. Add cornmeal and mix well. Combine eggs, sour milk and shortening. Add to dry mixture and stir until only almost smooth. Add sweet milk. Turn into well greased square pan and bake in hot oven 25 to 30 minutes. For a wonderful variation, leave sugar out and add three chopped green onions (stems too) and four slices crumbled, crisp bacon. Bake this version in greased muffin tins. Goes very well with broiled fish dinners.

Fudge Pie

2 squares bitter chocolate melted over hot water.
1 cube butter
1 cup powdered sugar
2 eggs

Cream together butter and powdered sugar. Add chocolate, then yolk of 2 eggs, beaten. Add 3 drops only oil of peppermint. fold in 2 egg whites, beaten until stiff.

CRUST — 1¼ to 1½ cups crushed vanilla wafer crumbs mixed with ⅓ cube melted butter, 1 tbsp. sugar. Line pastry tin and bake 10 minutes at 350. Put filling in shell and sprinkle with crumbs, or top with whipped cream or ice cream.

Leg O' Lamb

My dear Ruth:

What do the Robert Andersens eat when they eat "at home"?

Rosemary has always laughingly said that she married me because I owned a restaurant and that she would never have to learn to cook. Remarkably enough, however, she has learned to cook a few dishes incomparably well. Here is a "big" dinner which we spread quite often:

Roast Leg of Lamb	Mixed Green Salad with
Rice	French Dressing
Peas	Mixed Cheeses and Crackers
Gewurtz Traminer 1947	Inglenook Gamay
	Strawberry Preserves

It's a "big" dinner because there is a lot of everything including wines, but the thing that makes the meal outstanding is the perfection of every item, be it the Roast Lamb baked with vegetables and basted with spiced wine or the story-book sauce which ensues or the Green Peas cooked in a frying pan with lettuce leaves or the Rice that no Chinaman ever cooked as well or the carefully selected greens in the Salad with a French Dressing whose ingredients are always measured almost pepper grain by pepper grain to insure repeated excellence.

I am asking Rosemary to write out the details of the mesmeric passes which she makes in preparing her Leg of Lamb.

Very truly yours,
Robert T. PEA SOUP Andersen, President

My dear Ruth:

One for your book!

For us it is Leg 'o Lamb and the only reason I dare tread along with your recipe angels . . . my husband taught me to cook it.

All meals in our house start, of course, with

Cup of Split Pea Soup
Mixed Green Salad
Leg of Lamb
Rice
French Peas
Cheeses, Jam and Crackers

Wines:

Gewurtz Traminer
Inglenook Gamay

Leg o' Lamb:

We like a small one — 4 to 5 lbs.

We like it pink — Preheated oven 325.

Wipe with damp cloth, rub well with flour, salt, coarse ground pepper and garlic inserts.

I use a shallow roasting pan with rack — no lid.

Cut 2 tomatoes in fourths

3 carrots in halves

2 brown onions in fourths

Small branches and hearts of celery

Sprigs of parsley

Sprinkle dry rosemary on top of roast.

Place in oven — two hours cooking time.

After ¾ hour add one cup hot water.

After 1½ hour add one cup hot dry white wine.

I make a roux of butter and flour for thickening sauce.

Remove roast to hot platter.

Pour all juices and cooked vegetables through sieve into small pan. Grind vegetables for pulp into same pan. Let set, then skim all fat. Reheat sauce adding meat juices from platter. Use roux for thickening and taste for seasoning . . . a little more white wine perhaps? We like to saute a few fresh mushrooms in butter and add to sauce.

Hope you like it!

Rosemary Andersen

Short Ribs by the Cowbelles

The Santa Barbara County Cowbelles suggest short ribs for their cheaper cuts of beef program. I think that these four ways of preparing short ribs will each have quite different flavors, and we can serve short ribs often without being tired of the same dish. June tried the Cowbelles butcher shop recipe on guests and reports it's a big success.

Short Ribs With Marinade
(Mrs. Joseph Moore)

About 3 lbs. short ribs cut in serving pieces. Trim excess fat, place in bowl. Mix 3 tablespoons hot mustard, 3 teaspoons salt, plenty black pepper, ¾ teaspoon chili powder, 2 tablespoons lemon juice, 9 tablespoons olive oil. Mix well with a crushed clove garlic. Pour marinade over meat and wedge thick slices onion between pieces of beef. Cover, keep in cool place 8 to 24 hours. Put ribs in roasting pan. Brown in hot oven about 15 min. Add onions and marinade to pan. Cover. Lower heat to about 250 degrees and bake about 1½ hours. Remove cover and bake until onions are brown and crisp. If desired, make gravy of drippings and pour over beef.

Babecued Short Ribs
(Mrs. Dorothy Hall)

1 clove garlic
3 tbsp. fat
3 lbs. short ribs (cut in rib chunks)
3 medium onions
1 cup catsup
½ cup vinegar
1 tsp. curry powder
1 tsp. paprika
¼ tsp. chili powder
1 tbsp. brown sugar
1 cup beef stock (or 1 cube beef bouillon in 1 cup boiling water)
1 tsp. salt
⅛ tsp. dry mustard

Start your oven at 350 F. or moderate. Chop up garlic fine Then heat the fat in heavy skillet. Add garlic and short ribs and brown well on both sides.

Transfer meat and drippings to a large casserole or Dutch oven. Slice up the onions and add to meat. Mix up all the remaining ingredients and pour over beef.

Cover very tightly and bake in the oven 1½ hours or until meat is very tender when pierced with a fork. To serve, place short ribs on a large platter and pour this rich and wonderful sauce over them. This will serve four more then generously or even six if appetites are of seemly proportions.

'Short Ribs of Beef
(Mrs. Chan Keeney)

Cut short ribs in serving-size pieces, salt and pepper on all sides and brown uncovered on top of stove in deep well cooker or Dutch oven, using smallest amount of fat to keep from scorching as ribs are fat anyway. Finely chop ½ clove garlic, brown in pan before putting in ribs. When ribs are brown, add ½ inch water, 2 bay leaves and cover. Simmer 3 to 4 hours, adding a little water when needed. If you wish, add vegetables one hour before serving, potatoes onions, carrots. Serve with Yorkshire pudding.

'Yorkshire Pudding

Put 4 tablespoons flour, good pinch of salt in bowl, mix with ½ cup milk, add 2 eggs, beat well. Add good ½ cup milk and beat. Cover, and let stand one hour. Put a little of the meat drippings in shallow baking pan and heat in oven. Beat batter, add 1 tablespoon water, pour in pan and bake in 450 degree oven 15 to 20 min. After 10 minutes, pour 2 tablespoons meat drippings over top. Pudding should rise like a souffle, the surface being crisp and light brown, and the center hollow. Excellent gravy can be made with the meat juice.

Braised Short Ribs
(Mrs. Lucretia Richards)

3 pounds short ribs
1 onion
2 tsp. salt
¼ tsp. pepper
¼ tsp. thyme
1 tbsp. vinegar
2 tbsp. catsup
½ cup water

Dredge meat with flour, brown, pour on sauce. Bake covered, 2½ hours or until tender, in 350 degree oven.

Chow Mein

When I lived in Santa Monica I had a very interesting time with a Chinese girl friend, Anna May Wong, who taught me to enjoy Chinese food as it is so easy to prepare, and I love the one dish vegetable, meat, starch idea. Now with the wonderful canned foods you can buy in our home markets, Chow Mein can be made without a trip to the Chinese store.

Chow Mein

One pound round steak, cut in 2½x1 inch pieces. Saute in a little bacon fat until light brown and add 1 small cut-up clove garlic, 2 large cut onions. Saute with meat 5 minutes. Add 6 stalks celery, tops too, cut up one green pepper into large pieces and 1 large carrot sliced fine. 1 can mushrooms and 1 can bean sprouts, well drained. Cover with 1 can Campbell's beef bullion, not diluted, and 1 tbsp. soy sauce. Cover and simmer 20 minutes. Mix 2 tbsp cornstarch, 1 tbsp. soy sauce with ½ cup water and add to mixture, stirring all the time until gravy is thick and clear. Serve over steamed rice. Serves 4.

When using Chow Mein for guest dinner, double and serve in a chafing dish or over a candle warmer as Chinese food tends to cool quickly.

Almond Cakes
(Fred Wong)

Sift together into large mixing bowl:
2½ cups flour
¾ cup sugar
¼ tsp. salt
1 tsp. baking powder

Blend with hands or pastry blender.

Mix together and sprinkle in:
¾ cup lard
1 egg
2 tbsp. water
1 tsp. almond extract

Stir with fork until mixture comes away from sides of bowl. Knead until smooth and chill one hour. Form balls about one inch. Flatten with palm of hand to ¼ inch thickness. Press 1 blanched almond in center of each cake and brush with yolk of one egg mixed with 1 Tbsp. water. Bake in 350 degree oven, 20 to 25 minutes or until golden brown. Makes 3 dozen.

Chocolate Mint Cookies

Here's the chocolate mint cookie recipe so many have asked for, thanks to Maragaret S. Jensen of Elm Street who was kind enough to send it in. She says they are very good.

Starlight Mint Surprise Cookies

Sift:
3 cups flour
1 tsp. soda
½ tsp. salt

Cream:
1 cup butter
1 cup sugar
½ cup brown sugar

Blend in:
2 eggs unbeaten
2 tbsp. water
1 tsp. vanilla

Add dry ingredients, mix well. Refrigerate 2 hours.

1 package Rockwood chocolate mint wafers. Enclose each wafer in about 1 tbsp. of chilled dough. Place on greased baking sheet about 2 inches apart. Top each with walnut half. Bake 10 or 12 minutes at 375 degrees.

Hot Sandwiches

We have so many "afternoon" groups in our Valley, and a large luncheon spoils the thoughts of fixing dinner for the family later. The new trend of serving seems to be hot sandwiches, and here are three that are really different.

Hot Cheese-Bacon Sandwiches

Grind together ½ pound sharp cheese, ¼ pound bacon, one medium onion, add heaping tbsp. prepared mustard. Cut wiener buns in half, spread with mayonnaise, spread with above mixture and cook under slow broiler until light brown.

Hot Crabmeat Sandwiches

Make up 1 cup medium white or cream sauce. Stir into it ¼ cup mayonnaise, 2 tbsp. chili sauce, ¼ tsp. dry mustard and 1½ cups (1 can) crabmeat, or lobster Toast 8 slices of bread on one side, spread with butter and the above mixture, sprinkle the tops with grated American cheese, place under the broiler until cheese is melted and slightly brown, serve immediately. Makes 8 sandwiches.

—Mrs. A. B. Richards

Waffle Enchilades

(Serves Six)

Meat filling:

Brown

1 pound ground beef in
1 tablespoon shortening

Add

½ cup chopped onion
½ cup chopped green pepper
1 can (No. 2) tomatoes
1 can (8 oz.) tomato sauce
1 teaspoon chili powder
1 teaspoon salt
1 teaspoon Worcestershire sauce

Simmer for one hour, stirring occasionally

Sift together

1½ cups sifted enriched flour
1 teaspoon baking powder
1 teaspoon salt

Add

1½ cups yellow cornmeal, mix well

Combine

3 eggs, slightly beaten
1½ cups milk and
1 cup melted shortening

Add to dry ingredients all at once; beat only until smooth.

Bake in pre-heated waffle iron at medium heat until steaming ceases and waffle is golden brown. Keep warm in oven until serving time. Divide each waffle in half. Serve sandwich-style with hot meat filling between and on top of waffle halves. Sprinkle with grated cheese on top.

— Doris Hass

Corn Meal Souffle

An old friend of mine was visiting from Santa Monica last week and she was so intrigued to think I could find time for a cooking column along with "pin curls and projects" that when she sent a thank you note she included this, her favorite recipe. I just finished trying it and I am sure you'll enjoy it too.

Corn Meal Souffle
or
Spoon Corn Bread
(Perfect Luncheon Dish)

2 cups milk
¾ cups yellow corn meal
3 eggs
2 tsp. butter
1 cup thin cream or whole milk
1 tsp. baking powder
¾ tsp. salt
3 tsp. grated cheese (optional)

Scald milk. Add corn meal slowly. Cook few minutes, stirring all the time. Cool. Add 3 egg yolks, butter, cream, baking powder, salt and cheese. Fold in beaten egg whites last. Pour batter into greased casserole. Bake at 350 degrees for about 40 minutes. Serve with cold ham and salad.

Danish Pastry

Here are some Danish pastry recipes that we are very pleased to publish. Both Mrs. Johnny Jorgensen and her sister-in-law are noted for their light touch in baking, and have these favorites from the old country.

Danish Coffee Cake
(Mrs. John Fredericksen,
Arco, Minnesota)

4 cups flour
1 cup butter or margarine
A little salt

Now mix like pie dough. Scald and mix one cup cool milk. Dissolve 1 yeast cake in ½ cup warm water.

Beat 3 egg yolks with 6 Tbsp. sugar; mix all ingredients. Put in greased bowl and put in refrigerator for over night. (This is the new world touch, it makes the dough roll better.)

In the morning, add a little more flour and roll out in two thin strips, beat an egg white with a little sugar and spread over dough, now add filling.

For the filling, cut one package dates, prunes, or apricots. Boil with ½ cup sugar and 1 cup water until thick. Add a little almond flavoring. Fill center of dough, and fold over sides to meet the center. Bake in 350 degree oven in two long strips. When cooled, frost with this: ½ cup powdered sugar mixed with 2 tbsp. melted butter, almond flavoring and enough water to spread easily. Sprinkle sliced almonds on top.

Danish Cookies
(Mrs. Johnny Jorgensen, Solvang)

1 lb. flour
½ lb. sugar
Vanilla or almond flavoring
2½ squares butter
1 egg
1½ tsp. baking ammonia

Pile flour on board, crumble with butter. Add rest of ingredients and make into dough with hands. Roll out thin and cut in any desired shape. Bake at 400 degrees. May be topped with sugar and finely chopped walnuts.

Overnight Danish Cookies

½ lb. flour
½ lb. potato flour
½ lb. sugar
6 tbsp. thick cream
½ lb. rice flour
1 tsp. baking ammonia
½ lb. butter
1 egg

Crumble butter and flour on board and add rest of ingredients. Make into dough with hands. Make two rolls and keep in ice box over night. Slice thin and bake at 400 degrees, until golden brown.

The baking ammonia makes these cookies so light and different. Everyone should try these. Potato and rice flour can be obtained at all markets.

Danish Sandkage
(Sand Cake)

6 eggs
1 cup sugar
4 tsp. baking powder
¾ lb. butter
4 cups flour
½ cup currants

Cream butter and sugar; add eggs and beat until light. Add flour and baking powder sifted together. Add currants dusted with a little of the flour. Bake in loaf pans about one hour at 300 degrees.

Chicken Casserole

Mrs. Elmer C. Rhoden, who is equally at home in Kansas City, Mo., or in her beautiful Star Lane Ranch residence in Happy Canyon, says this is her favorite guest menu.

When Mrs. Rhoden is in Kansas City she thinks often of all her friends here and of course reads of our goings-on when the Valley News arrives. She writes how much she enjoys all the recipes her friends send in to What's Cook'n and hopes you like hers. Thanks to Hazel for taking time to send in such a complete menu.

COMPANY MENU

Patsy's Chicken Casserole on
Plain Rice or Rice Casserole
Broccoli,
fresh, melted butter or plain
Garlic Bread
Grapefruit, Orange, Avocado
Salad or
Lime or Pineapple Ice
Served with the chicken
Chilled Chocolate Surprise
(from "Company's a Comin'",
Santa Maria Cook Book)
Coffee, or Green Tea

Patsy's Chicken Casserole
(serves 4)

One chicken, cut country-style for frying. Flour chicken, salt and pepper, and brown in iron skillet, in butter or oil. Do not cook entirely, only brown.

While chicken is browning, put in sauce pan:

¾ bottle of Heinz tomato catsup
¼ bottle Heinz chilli sauce
2 tbsp. Lea and Perrin's Worcestershire sauce
1 tbsp. Wright's Liquid Bar-B-Q Smoke
½ to 1 cup water — depending on how long you want to casserole chicken.

Bring sauce to boil and pour over browned chicken, you may leave in skillet or put in casserole depending on how you wish to serve. If directly from stove to plate, no need to put same in casserole. (Oven 350 degrees, cook until tender. Sometimes I add an 8 ounce can of water chestnuts to casserole. They are crunchy and good.)

Salad Dressing Recipe
for fruit or vegetable salads
(Do not use on tossed salads)

This dressing, I keep on hand, will not get rancid for months. Do not keep in refrigerator. Makes one quart or little over. Put in your electric beater and beat 15 minutes just high enough so it does not splash.

1¼ cups Wesson Oil
¾ cup Heinz cider vinegar
¾ cup sugar
1 tsp. salt
Dash of red pepper
1 can Campbell's tomato soup
Generous dash paprika
½ diced onion

Store in quart jar or bottle with pod of scored garlic dropped in container. Shake before using.

Rice Casserole

1 cup rice
1 onion chopped fine,

Brown both in butter until golden brown.

Put in 2 quart buttered casserole.

Add

2 cans Campbell's consomme or beef broth
1 can mushrooms, 6 oz.

If I use mushroom juice, I take out consomme so only two cans of liquid are used. Or you can substitute chicken broth for some of the other liquid.

Cover tightly, cook in 350 degree oven 1½ hours. Serves four.

Garlic Bread

This I do, all but butter and garlic salt, on day before.

One loaf Vienna bread, enriched, sliced.

Dry bread slices on cookie sheet in 200 degree oven (if bread is fresh, this is rather slow).

When bread is fairly crisp, I brown on both sides to golden brown under broiler.

The day I serve, I butter generously with salt, butter and sprinkle with garlic salt. Just before serving, I put in oven to warm.

Chilled Chocolate Surprise
(14 to 16 servings)

2 pkgs. Baker's Dot Chocolate, semi-sweet, all but two squares. (This I use instead of chocolate chips.)
2 tbsp. granulated sugar
3 eggs, separated
1 pint (2 cups) heavy whipping cream
1 small (8 oz.) angel food cake

Melt chocolate and sugar in top of double boiler, add beaten egg yolks and cool five minutes.

Fold in stiffly beaten egg whites and stiffly beaten cream.

While chocolate is cooling, break angel food cake into bite-size pieces.

Sprinkle a layer on the bottom of a buttered 8x12x2 baking dish using one-half of cake.

Cover with a layer of chocolate mixture then repeat cake and chocolate mixture.

Chill overnight, however it is very good served only a few hours after making.

To serve, cut into small squares and top with toasted almonds. I sliver the almonds.

Good, even three or four days later, if kept covered in refrigerator.

Round Steak - Charcoal Broiled

Mrs. Bryant Myers has had a busy year, with getting a new home built and helping to start lovely Meadowlark Ranch from scratch, keeping up with three lively sons along with having a new baby daughter, but still she finds time to be very interested in planning her meals, and we often talk of new ways of doing things. Here is a Charcoal broiled steak her friend, Mrs. Vernon Newton, of Pasadena, passed on to her and it has become a family favorite. The rest of the menu is her own.

Have a 3" round steak — best quality — well aged — at room temperature. Score well with knife and rub in minced garlic and oil. Let stand at least an hour. Tie into shape for cooking. Have charcoal fire hot. Cook meat about 20 minutes on each side. Salt to taste. Meat is approximately 6-8" above coals, depending on their heat. Meat will be crisp on the outside and red on the inside. To serve, slice across the grain, as with roasts, in very thin slices.

Sauce

Melt ¼ lb. butter, mince one clove garlic, ½ tsp. Worcestershire sauce, seasoning, salt to taste.

With this serve green salad, French bread and this different rice casserole.

Rice Casserole

2 C cooked rice
2 raw carrots finely grated
1 C cheddar or tillamook cheese coarse grated or broken up
1 onion grated
Salt, pepper, worcestershire sauce to taste

Mix well, moisten with milk and 1 egg. Cover with more grated cheese and bake approximately ½ hour at 350.

Pat's Lemon Pie

¼ C cornstarch
⅛ tsp. salt
1 C sugar
1¾ C boiling water
½ C lemon juice
3 egg yolks
1 tbsp. lemon rind
2 tbsp. butter

Mix cornstarch, salt, sugar; add water and juice; cook until thick. Add yolks, cook one minute more. Add butter and lemon rind and cool. Pour into uncooked graham cracker crust.

Graham Cracker Crust: 20 graham crackers, ⅛ lb. butter, 1 tbsp. sugar. Top with meringue; 3 egg whites, ¼ tsp. cream of tartar, 1 tbsp. water, ⅛ tsp. salt; beat 3 minutes. Add 6 tbsp. sugar, ¾ tsp. vanilla; beat at high speed 4 to 5 minutes. Bake at 300 degrees 15 to 20 minutes.

Alisal Specials

Mr. and Mrs. Lynn Gillham who do such a capable job of running both the Alisal Guest Ranch here in Solvang and the Tanque Verde in Tucson, Ariz., never seem too busy to think of the little things to make a guest's visit as fun as possible. Lynn is never too busy to accompany "new horsemen" on rides and teach them the ways of a "Westerner" and Patsy keeps an eye out for all the lush things to make their dining room such a popular spot. One of the cute things she has dreamed up for a guest who happens to mention his birthday, is an Hor D'Oeuvere cake. Made like a sandwich loaf, and frosted with softened creamed cheese, trimmed in colored cheese with a pastry tube, lit with the birthday candles, and served at cocktail time, this is always very affective and men like it very much. You might try it with your favorite sandwich fillings, for a time when an unexpected birthday guest shows up and there is no time for baking. Patsy also keeps a large scrap book of all sorts of favorite dishes served at the Alisal and the Tanque Verde, and here she gives us a nice variety of them.

Spears in a Blanket

1 box frozen asparagus spears, cooked
1 box frozen shrimp, cooked and peeled
4 tbsp. butter
3 tbsp. flour
1½ cups milk
⅓ cup grated Parmesan or Swiss cheese
½ cup cream
1 egg yolk, slightly beaten
1 tsp. salt
Dash each of pepper, cayenne, nutmeg and paprika

Cook asparagus spears as directed on the packake. Also cook, peel and clean shrimp as directed.

Melt butter in saucepan, add flour and stir until smooth. Add milk gradually, stirring constantly. Then cook and stir until thickened. Add cheese. Combine cream with egg yolk and add gradually, stirring constantly. Add seasonings. Cook and stir over low heat 2 or 3 minutes. Add shrimp, arrange asparagus in a shallow baking dish, cover with shrimp sauce and sprinkle with paprika. Brown in broiler 2 minutes. Serves 4 to 6.

Chocolate Brownie Pie

Preheat oven to 375 degrees (quick moderate). Make pastry for 9" 1-crust pie. Melt together over hot water 2 squares unsweetened chocolate (2 oz.) and 2 tbsp. butter. Beat thoroughly with rotary beater:
3 large eggs
½ cup sugar
the chocolate mixture
¾ cup dark corn syrup
Mix in:
¾ cup pecan halves

Pour into pastry lined tin. Bake 40 to 50 minutes in quick moderate oven (375) just until set. Serve slightly warm, or cold, garnished with ice cream or whipped cream. Serves 8 to 10.

(To use cocoa, omit chocolate and sift ½ cup cocoa with the sugar. Then add ¼ cup melted butter to egg and sugar mixture.)

Western Baked Pork Chops

Stuffing

⅔ cup chopped ripe olives
7 cups toasted bread cubes
1¾ cups drained whole kernel corn
1 tsp. onion salt
1 tsp. celery salt
1 cup B-V Consomme
6 thick rib pork chops
Salt, pepper and flour

To make stuffing — Combine bread cubes, chopped olives, corn, onion salt, celery salt and consomme. Blend thoroughly. Have butcher make pockets in chops between ribs from inner or rib side. Fill pockets with stuffing. Sprinkle chops with salt and pepper. Dredge with flour. Place in greased baking pan. Bake 40 minutes in 350-degree oven. Turn chops. Drain off fat. Place extra stuffing in pan with chops. Continue baking 35 to 50 minutes or until meat is tender. Garnish extra stuffing with ripe olives. Serves 6.

Chateau Deviled Eggs

½ 8 ounce Borden's Chateau cheese
2 cups medium white sauce
12 halves deviled eggs
12 tomato slices

Cut Borden's Chateau cheese into small pieces. Add to white sauce. Cook over low heat, stirring constantly until well blended. Arrange eggs on tomato slices in greased shallow baking dish. Pour sauce over eggs and tomatoes. Bake in moderate oven (375) 15 minutes or until top is browned. Serves 4-6.

Welsh Rarebit

Mildred Cram lives in a tiny little Danish house, under four towering pines, called "Skovhuset." When Mildred takes time out from her busy writing schedule, and isn't busy in her lovely garden with her seven cats, she loves to have Sunday night suppers. Here is her favorite Sunday supper menu and easy to do. The salad is done in the afternoon, chilling, waiting for the dressing, and the makings of the rarebit are assembled within reach of the sauce pan, the plate and the triscuits should start warming as the cook goes to work.

(Everything serves 4)

1 pound Tillamook cheese (not too fresh) cut in cubes
1 cup half and half milk
¾ tsp. dry mustard
¾ tsp. Lee & Perrin sauce
1 tsp. salt
Few grains cayenne
1 beaten egg
¾ cube butter

Melt butter in sauce pan. Slowly stir in half and half, boil two minutes. Now start stirring slowly and never stop until you serve. Add cheese. When melted, add seasonings, then egg. Remember, for a perfect rarebit, you must stir slowly even while pouring over four hot triscuits served on a warmed plate. With this, serve a vegetable salad.

Salad

One-half head crisp lettuce broken in bowl. Add ½ cup each, cooked peas and baby limas. Chop the following coarse and add: celery hearts, six radishes, six dates, one peeled tomato, six ripe olives, one hard-cooked egg. Sprinkle with celery seed, chopped parsley, put one tablespoon mayonnaise in center. Pour the following dressing over when ready to serve and toss lightly.

Dressing: two tbsp. Wesson oil, two tbsp. olive oil, ½ tsp. dry mustard, few drops Lee & Perrin sauce, ¼ tsp. curry powder, salt, pepper, two tsp. garlic salt, juice ½ lemon, paprika. Mix well and chill.

Dessert

One large can white cherries, well chilled, served in frozen glasses with Cointreau poured over cherries and English sweet biscuits. Serve very strong black coffee.

Chinese Casserole

Mrs. Josephine Jorgensen, one of the Valley's favorite cooks, has many wonderful recipes she could give us, but I particularly asked her for this one as it has become famous for pot-lucks and buffet dinners as it is easy to do, and surprisingly tastes just like it is done with chicken.

Chinese Casserole
(Mrs. Josephine Jorgensen)
(Serves 20)

2 lbs. bulk sausage
2 large onions
1 green pepper
3 cups celery
1½ cups uncooked rice
4 pkgs. Lipton's noodle soup
8 cups water (more if necessary)
1 cup toasted blanched almonds (slivered)

Brown sausage (crumble with fork). Take out of pan, leaving a small amount of the fat. Brown onions, celery, pepper in the fat left in the pan. Then add rest of the ingredients. Cook until rice is tender. Don't let it get too dry. Place in casserole, cover. Finish in oven, 350 degrees, 'til ready to serve. (Season with salt to taste.)

Serve this with your favorite salad or with grapefruit and avocado salad with a tart French dressing and this wonderful graham cracker pie of Josie's.

Graham Cracker Pie

14 graham crackers rolled fine
1 cup sugar
½ to ¾ cup nuts, chopped
¼ teaspoon salt
1 teaspoon baking powder
1 teaspoon vanilla
2 tablespoons melted butter
3 well-beaten egg yolks
3 well-beaten egg whites

Mix, except eggs. Add well-beaten egg yolks, fold in well-beaten whites. Bake in greased Pyrex pie dish. Bake for 30 minutes, set oven at 300 degrees. Serve with whipped cream.

Burt's Beans

Burt Jory, who is such a wonderful host at his Yellow Jacket Cafe in Buellton, made many friends in Solvang when he ran the Pool Room, and the counter was always crowded there with men eating his good Chili Beans. It got so the wives had to go down and try some too, the husbands raved so. Now over in Buellton they are just as popular and I see those same couples still eating Beans. One day I decided to ruin my dieting and try some of "Burt's Beans" and see if they were really that good, and they were! One night, over an Apple-Knocker I got Burt in a corner and got this recipe. Now, man-like, he just puts in this and that and can't tell us how many they serve, but I have an idea you will agree with me that they are tops.

Burt's Beans

1 gallon pink beans
1 lb. onions chopped
1 bell pepper chopped
2½ lbs. raw coarse-ground beef
1 tbsp. dried chili peppers, crushed
3 tbsp. salt
¾ tbsp. black pepper.
1½ tsp. garlic powder
2 cans tomato sauce
½ bottle catsup

Put the whole works in a 3 gallon pot ¾ full of water and after they come to a boil, turn to simmer for 3 hours, adding water as needed. This is a medium simmer and cook according to your stove until beans are done. Mine turned out wonderful and fed quite a crowd.

Baked Ham

Mrs. G. L. Erwin, who is known for her beautiful white hair, is also known as a beautiful cook. Here she gives us a wonderful ham dinner, and very generously adds her coffee cake, too. I am going to give this just as Ella gave it to me.

Whole or half of any good brand pre-cooked ham. Trim off skin and excess fat. Mix together (for whole ham):

1 cup brown sugar
1 level tablespoon flour
1 teaspoon dry mustard

Press onto all sides of ham—especially the fat side. Score and stick a whole clove into each square or diamond. Place ham on a low rack or trivit in broiler pan or roaster.

Use pineapple juice, a small amount of vinegar and syrup from watermelon pickles or spiced peaches, or whatever kind of spiced fruit you have. Serve it later with the ham as liquid in the pan to baste ham as it bakes.

Bake in a slow oven (300°) about 18 to 20 minutes per pound. If the top gets brown too soon, cover with foil paper. Serve with the following sauce poured over whole ham or over each slice as served:

Sauce for Ham

1 teaspoon dry mustard
¼ teaspoon cloves
¼ teaspoon cinnamon
2 teaspoons vinegar
1 small glass crabapple jelly

Heat slowly until jelly is melted. Keep warm in double boiler. Serve hot.

With this serve a green salad, French dressing, fresh bread from the bakery, sliced and made to taste right from the oven by returning to its wrapper, put in brown paper bag, hold under water, shake off excess water, and heat well in oven. Now the vegetable that goes so well with ham:

Corn Pudding

Heat 1 cup milk
Mix 2 heaping tablespoons flour
1 teaspoon sugar
1 teaspoon salt
2 whole eggs
Add to warm milk
Add 2 tablespoons butter

When slightly thick add one can of cream style corn. Bake in moderate oven about 45 minutes or until quite firm.

Orange and Raisin Cake
(the Dessert Perfect for Ham)

1½ cups brown sugar
¾ cup butter
2 well-beaten eggs
¾ cup buttermilk
Sift together these:
1 teaspoon soda
One-third teaspoon salt
2 cups sifted cake flour
Grind together twice:
1 cup seedless raisins (white or dark)
Rind of one orange
1 teaspoon vanilla

Cream butter and sugar. Add beaten eggs. Add sour milk and dry ingredients alternately. Add raisins and orange rind last. Bake in 350° oven about 35 or 40 min.

Mix juice of one orange and one-half cup white sugar. Let stand while cake is baking. Pour and spread over top of cake when it is done. Better served slightly warm—may be reheated if made ahead of time.

Serve with whipped cream.

Coffee Cake

1½ cups cake flour
Two-thirds cup sugar
One-third teaspoon salt
2 teaspoons baking powder
1 teaspoon vanilla

Sift dry ingredients into bowl. Melt one-half cup butter, cool slightly, drop in 1 egg, fill cup with milk and mix into dry ingredients and add vanilla. Pour into an oiled, floured pan and spread 3 tablespoons butter over batter. Sprinkle with brown sugar, cinnamon and chopped nuts. Bake about 20 minutes in moderate oven. Take 4 tablespoons sugar, 2 tablespoons water—boil until it threads, pour over cake then bake a few minutes longer.

This 'n That from Mrs. Venske

Mrs. Harold Venske's friends have been asking for these favorite recipes of hers, so here is the collection to be enjoyed by all of us.

Cold Tomato Catsup

Chop and mix well:
½ peck ripe tomatoes
2 red peppers (mango peppers)
¾ cup white mustard seed
1 cup grated horseradish
1 cup sugar
¼ cup salt
1 qt. chopped onions
2 tablespoons black pepper
1 quart vinegar

Swiss Steak

Good thick, lean steak to serve four.

Pound in flour. Brown in hot fat.

Cover with:
2 cups tomatoes
1 chopped onion
1 celery stalk (outside size)—chopped fine

Simmer 2 to 2½ hours over low heat

Tuna-Cabbage Salad

Shred cabbage (white or red)

Chop onion fine (amount to suit taste)

Add one small can drained pineapple

One small can tuna

Chopped celery if desired

Use dressing made of French's prepared mustard, Pet milk and cinnamon, and sugar. Blend to taste. Use enough mustard to curdle milk.

Sauerkraut Dumplings

Use knackwurst or wieners, ½ of No. 2 can sauerkraut. Cover with water and bring to a boil.

Mix one cup biscuit mix with milk to moisten, until it almost drops from spoon.

Divide into two parts.

Drop on boiling kraut. Cook uncovered 10 minutes, then covered 10 minutes. Makes 2 dumplings Some folk like caraway seeds in kraut. It's good.

1000 Island Dressing

6 hard-cooked eggs
½ gal. mayonnaise
2 bottles chili sauce
1 pint pickle relish
1 pint chopped celery
Sugar to taste

Ambrosia

6 oranges—sliced fine
6 bananas—cut small
1 cocoanut—grated
1 pineapple—grated
(Canned pineapple will do)
Sugar to taste
Use as cocktail or dessert

Sunshine Biscuits

2 cups prepared biscuit mix
Add ½ cup cooked pumpkin
2 tablespoons sugar
½ to 1 teaspoon cinnamon.

Holiday Goodies

You are going to find all sorts of treasures in the following, and I hope you enjoy making them as much as I have enjoyed collecting them for you.

White Fruit Cake
(Mrs. Harold Imbach)

1 doz. small or 10 large eggs
1 lb. butter
1 lb. sugar
1 lb. flour
½ teaspoon salt

Use electric mixer. Cream butter. Add sugar a little at a time. Add one whole egg at a time, and beat. Sift flour and salt. Fold into creamed mixture a little at a time.

Fruit

3 packages white raisins. Remove dark ones.
2 pkgs. candied cherries
2 pkgs. candied pineapple
½ lb. citron cut very thin
⅛ lb. lemon peel cut very thin
½ lb. orange peel cut very thin
1 cup blanched almonds
½ cup pecans (be sure they are not rancid)
½ cup English Walnuts

Put fruit in large flat pan and cover with 1 cup good brandy. Let stand about one hour. Drain fruit. Fold into cake mixture. Add residue of brandy to cake mixture if needed for moisture. Grease two angel food cake pans and line with brown paper. Put layer of greased wax paper over brown paper. Add cake mixture. Bake in 300° oven 2½ to 3 hours. Be sure oven is no hotter than 300°. Cool on wire rack. Pour a little brandy on cake when cold. Wrap in wax paper and linen cloth for storage.

For Dundee Cake (an old English Christmas cake) use cake recipe and use only citron and cherries.

Marshmallows
(Mrs. Earl Newton)

3 cups sugar
15 tablespoons water
3 envelopes Knox gelatin
15 tablespoons water
1 teaspoon vanilla
Pinch of salt
2 cups ground walnuts

Soak gelatin in 15 tablespoons water for 15 min. (in electric mixing bowl), boil sugar in rest of water until it spins a thread (about 15 minutes.) Pour sugar mixture gradually into gelatin and beat about 30 min. Pour this in pan (about 13x9x2½) which has been covered with ground walnuts. Let it set over night. Cut in squares and roll in ground walnuts. Powdered sugar or toasted cocoanut may be used in place of walnuts. Cocoanut may be tinted various colors too, to suit the occasion.

Fruit Cake
(Mrs. Josie Jorgensen)

½ lb. butter (¼ margarine, ¼ butter)
1 cup sugar
5 eggs, beaten
Sift the following:
2½ cups flour, 1 teaspoon baking powder
¼ cup citron
2 cups white raisins
¼ lb. lemon peel.
1 cup nut meats
Few cherries

Cream butter and sugar well, add sifted flour, baking powder, eggs, and fruit gradually. Bake in slow oven 2 hours with pan of water under cake while baking. Soak fruit in ½ cup of brandy if desired.

Butterscotch Sauce for Ice Cream
(Ruth Gordon)

Boil to the consistency of heavy syrup; 1 cup white corn syrup, 2 cups brown sugar, ¼ pound butter, and a few grains salt. Cool, then stir in 1 cup evaporated milk or cream. Serve hot or cold. Store in quart jar. Keeps very well. For Christmas gifts I can in ½-pint Mason jars and decorate with a seal reading, "Remove lid, heat in jar in small pan of hot water. Serves 6."

Dream Bars
(Mrs. Juliette Andersen)

Light oven and set at slow 325 degrees F.

Grease a shallow pan measuring about 10 by 13 inches.

Cream together until light and fluffy 6 tblsp. butter or other shortening, ½ cup light brown sugar, lightly packed.

Beat in 2 tblsp. light cream.

Sift before measuring 1 cup all-purpose flour.

Add gradually to sugar mixture. Put in prepared pan, spreading to the corners. Bake 15 minutes.

Meanwhile beat until light. 1 egg.

Add gradually 1 cup brown sugar, lightly packed.

Stir in mixture of 3 tbsp. light cream, 1 tsp. vanilla, ¼ tsp. salt.

Fold in a mixture of 1½ cups shredded cocoanut, 1 cup broken nut meats.

Spread over top of batter which has baked 15 minutes. Bake 25 minutes longer or until top is browned. Cool, cut in bars. Makes about 2½ dozen.

Rich English Fruit Cake
((Mrs. George Mills)

½ lb. butter
½ lb. brown sugar
5 eggs
½ lb. flour
1½ lbs. currants
1 lb. seeded raisins (not seedless)
6 oz. blanched almonds, shredded.
½ lb. citron, sliced very thin
½ teaspoon soda
1 teaspoon mace
1 teaspoon cinnamon
1½ to 1 teaspoon milk

Cream butter with half the sugar (beat good). Beat egg whites stiff adding gradually the other ½ of sugar. (Set aside). Beat egg yolks until color of lemon, then add to first mixture. Now fold in egg white. Mix flour, fruit, nutmeats, spices and soda, then fold into whole mixture with the milk. Put into deep buttered pans. Rich fruit cake is always better if part of cooking is by steaming. Steam 3 hours, then bake 1½ hours in a slow oven, 300°. To steam, cover loosely with buttered paper and tie firmly in place.

Penoche
(Fred Hamilton)

1 cup brown sugar
1 cup white sugar
½ cup cream
¼ teaspoon salt

Boil this until it forms a soft ball in cold water. Let stand 10 minutes. Add teaspoon vanilla and chopped or cut pecans to suit. Stir until it tends to harden, then drop in small amounts on waxed paper.

Walnut Date Pudding
(Mrs. Chan Keeney)

One-third cup butter
1 cup brown sugar
Two-thirds cup milk
½ cup flour
1 teaspoon soda
¼ teaspoon each cinnamon, nutmeg, and cloves.
1 cup chopped walnuts
½ cup chopped dates
1¼ cup dry bread crumbs.

Cream butter and sugar add milk and mix. Add flour sifted with soda and spices. Last add dates, walnuts and bread crumbs. Steam in a double boiler 1¼ hours and serve warm or cold with plain or whipped cream. Serves 6.

Chocolate Caramels
(Mrs. Leon Roeser)

3 cups granulated sugar
1 cup white corn syrup
Few grains salt
1 cube butter
3 square bitter chocolate
1 tall can condensed milk

Mix first four ingredients in order given and cook to 245 deg. F. or until mixture comes to a boil. Add chocolate. Then stir in evaporated milk gradually and continue boiling with constant stirring. Cook to 242 deg. F. or until a small amount of mixture forms a hard ball in cold water. Remove from fire and pour into buttered pan. Cool, remove from pan and cut into inch squares with a sharp knife. Add 2 cups chopped nuts if preferred. Wrap each caramel in waxed paper.

Steak a la Gordon

There's something about eating outdoors and the smell of food cooking while you're having a cold beer that makes one relax like no other type of dinner does. Now I'm going to tell you how you can have a STEAK dinner for eight people without mortgaging the old homestead. Here's how you do it.

Three days before the Bar-B-Q have Skip cut a three inch thick round steak for you. This will cost about one third the price of other steaks enough for eight, and the flavor will be better than the more expensive variety. Take it home and get out your glass utility pan or any pan it will fit close in. Sprinkle the top very heavily with Adolph's non-seasoned Tenderizer. Now sprinkle well with Spice Island Garlic Powder, dribble a little Wesson oil over carefully so as not to rub off stuff, now do the same with red wine (I use Chianti). Now gently turn the steak over and do the same to the top side. Now pour wine all around the edges to fill up all empty spaces — thats why the pan should fit closely or it takes too much wine. Now cover with foil paper and place in refrigerator. It looks like a big roast. The second day take out steak and sprinkle again with Adolph's and wine, turn over and do the same; return to refrigerator. The bar-b-q day do exactly the same and take out of refrigerator one hour before cooking. This steak will be very tender and cook very quickly, so if you like it rare, cook just as you would for the choicest cut. Baste steak with marinade from pan while cooking and if it has absorbed all, use a little more wine or a Bar-B-Q sauce if you like. I usually cook the steak all in one and carve it up later; you can always return a piece to the fire for those that want to ruin theirs with not eating it rare. I hope you like it.

Æbleskive

The little town of Solvang goes typical Danish once a year, dons the costume of it's forefathers, and plays host to thousands of tourists with a three day festival. Everyone comes downtown and has breakfast on the main street where Æbleskiver, the little ball-like pancakes, are cooked and served on the street. These must be cooked in a special Æbleskive pan and Mrs. Hannah Parker who has lived here for twenty-seven years and has been cheerfully serving us all at Nielsen and Rasmussens for nineteen years gets the credit for reviving the art of serving Æbleskiver in Solvang. Hannah started serving them to the gang from the store when she had parties and pans had to be ordered so all could make this popular old country treat. Now her grandchildren are her helpers when she makes them.

Take 2½ cups flour, ½ teaspoon salt, 1¼ teaspoon soda, ¾ teaspoon baking powder, 2 cups buttermilk, 2 eggs, separated and 3 tablespoons melted butter. Sift dry ingredients. Beat egg yolks. Add to milk. Combine with dry ingredients and add melted butter. Fold in beaten egg whites. Fry in æbleskive pan.

Davidge Stew

Christmas, as we all know, is such a hectic time of the year, what with trees being trimmed, the cards getting mailed, Aunt Susie's gift someone forgot to buy, but when you're getting ready for Christmas and trying to run a beauty shop besides, by Christmas Eve you're exhausted. You really don't care if its Christmas Eve or not, and most always you're too tired to fix any dinner, and that's one of the reason's that three years ago on Christmas Eve when Mrs. Gifford Davidge came into the shop carrying a beautiful Desco Ware dutch oven, complete with a cooked stew inside, I was sure I had received the world's most perfect Christmas gift. This would make a wonderful gift any time, and the stew was divine. You must try it.

3 lbs. lean stewing beef
1½ cups Dixie Fry prepared flour
3-4 medium potatoes
6 medium sized carrots
3-4 medium sized onions
1 2½ lb. can solid pack tomatoes
1 or 2 cups Dago red wine
2 cups water
2 tsp. Beau Moude seasoning salt
1 tsp. Lowry's salt
¼ tsp. mixed herbs for stew
⅛ tsp. oregano
Pepper to taste
Plain salt to taste

Cut meat in fairly large pieces. Put Dixie Fry in paper bag and shake a few pieces of meat at a time until well covered, then brown well in bacon fat. After meat is all browned, pour off most of the fat; scrape the bottom of the pan to free the flour mixture or it will burn. Put one cup of water in the fat and stir. Put meat back in casserole; add wine mixed with other cup of water. Cook meat until just beginning to get tender. (12 minutes in a pressure cooker)

Now add the vegetables which have been peeled and cut in fairly large pieces. Add tomatoes and seasonings. Stir to blend all together. Cook until vegetables and meat are tender. (8 minutes in pressure cooker).

Make a paste of remaining Dixie Fry and thicken gravy.

This stew will serve 8. I use a green salad and toasted French bread either with or without garlic as an accompaniment.

Shrimp and Halibut

Now that we have Jack coming back to the Valley each Thursday it's time we had some good fish recipes. I find it is something company really enjoys and so easy to do. The following are two of my favorites, one for lunch and one for dinner.

Shrimp Aspic (Lunch)

2 cans Campbell's consomme
1 lb. fresh shrimp
2 Tbsp. capers
1 package Knox gelatin
½ cup fine diced celery
3 hard cooked eggs
Salt, pepper, garlic powder
1 tsp. Lee & Perrins sauce
Few drops Tabasco sauce

Dissolve jello in one can boiling consomme; add second can cold; do not dilute at all. Add all seasonings and cool. Have shrimp cooked until pink, about ten minutes, with bay leaf, dried red pepper, 1 clove garlic. Clean, slice in half. Add capers, calery, shrimp and sliced eggs to aspic. Pour in nicely shaped mold. Jell. Serve on bed of shredded lettuce, trimmed with radish roses and the following dressing. One half cup mayonnaise thinned with catsup, lemon and one teaspoon horseradish. With this serve chopped watercress sandwiches on thin sliced wheat bread and chopped cucumber sandwiches on thin white bread. A very lovely luncheon to serve with your favorite dessert. Serves four.

Halibut in White Wine (Dinner)

Have Halibut cut in thick steaks, one for each serving. Line broiler pan with foil paper, with edges curled up to keep sauce close to fish. Dot foil with butter, now broil five minutes. Turn fish carefully, sprinkle with garlic salt, parsley (dried will do) baste with butter, broil five minutes. Now cover with white wine and sprinkle with almonds that you have sauted in a little butter.

Broil until fish is done, about ten minutes more. Serve fish on platter with drippings from pan poured all over it. Garnish with lemon slices and watercress. With this I serve a very crisp just lettuce salad with a tart French dressing as I like a large vegetable casserole instead of starch with fish.

Vegetable Casserole

1 lb. Zuccini squash cooked and sliced
1 can Niblett corn, drained
1 onion, coarse chopped
1 can Blue Plate Okra
1 can Del Monte stewed tomatoes

Arrange vegetables in buttered casserole, sprinkle well with garlic toast cubes and grated Italian style cheese. Bake 30 minutes in 350 degree oven.

This dinner ends with fruit, cheese and liquors at my house, but you can add your favorite dessert.

Smothered Pheasant

Boyd Wyse of the Solvang Inn is surely the King of Steaks, and we are all so proud to have him here where we can take our guests to dinner with pride because people come for many miles just to have Boyd cook for them, but when they serve at home it's his wife Jean, who reigns in the kitchen. Now Boyd loves to fish and hunt and Jean usually has goodies in the freezer, so when Holiday time comes she is able to cook this very fine dinner.

Cut Pheasant into serving pieces, roll in flour and brown lightly in hot fat. I like to season it with salt and pepper as it is browning. Remove pieces to large casserole or roasting pan. Make a medium thick gravy with the remainder of drippings in browning pan. To this add about ½ cup white wine and pour over pheasant, cover and bake in a moderate oven about 1½ hours or until very tender. I like to serve this with wild rice.

Green Peas with Mushrooms

Cook two packages green peas until tender, season with salt, pepper, lot of butter and add a can of button mushrooms.

Cranberry Salad

As a salad, we like this molded cranberry salad, as pheasant is usually served around the Christmas and Thanksgiving season.

1 cup cranberries run through fine food chopper, add sugar to taste and set aside for a few min.

Dissolve two packages of Cherry Jello in two cups of boiling water. Cool for a few minutes and then add 2 cups cold water, 1 medium size can of crushed pineapple, the cranberries and ½ cup finely chopped walnuts. Pour into individual molds until set. Unmold on lettuce and serve with a touch of good mayonnaise.

I like to serve nice fresh butter rolls, which I buy at the good Solvang bakery.

As this is a very filling meal we like to have our dessert later in the evening with lots of good hot coffee. At this time of the year pumpkin pie is always good. Here is my favorite recipe.

Pumpkin Pie

Mix together
1 cup pumpkin
2 egg yolks well beaten
¾ cup sugar
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon salt
½ teaspoon ginger

Add
1½ cups milk and whip in
2 egg whites beaten stiff

Pour into unbaked 9 inch pie shell and bake in hot oven 450 degrees for about 20 minutes. Turn oven down to 350 and finish baking until set. When cool cover with whipped cream and serve.

Orange Chicken Casserole

This is really my favorite "Company's Coming" menu. It's so easy to get ready the night before, and just turn the oven on to 350 degrees during the cocktail hour. It also looks so pretty on the buffet table with the orange slices around the chicken, and the green and white salad. Do the salad two days before, and the chicken and rice are readied for the oven the night before, also. Have your cake in the ice box on your fancy serving plate. This cake cuts like a dream, and tastes just like an ice cream cake. Everything serves eight.

"Company's Coming" Menu

Marinated Broccoli Salad
Orange Chicken Casserole
Wild or Brown Rice
Ice Box Cake

Salad

Two days before, cook covered, two packages of frozen broccoli en branche. (Stalk and head). Use only ⅛ cup of water for each package and steam about 20 minutes until tender. Cool in own juice, then lay out whole pieces in flat pan.

Dressing

In a lidded jar, put the following. I use Spice Island ground seasonings. ½ cup olive oil; ½ cup tarragon vinegar; ½ teaspoon garlic powder; ¼ teaspoon black pepper; ¼ teaspoon sweet basil; ¼ teaspoon red pepper; ¼ teaspoon thyme; juice of one lemon. Put lid on and shake well.

Slice a large onion into fine rings. Spread these on top of broccoli, then pour dressing over. Marinate for two days in the refrigerator occasionally scooping dressing from bottom and pouring over top. Serve on shredded bed of endive in shallow dish. Lay the slices flat, with onion rings spread over top and dressing over all. (Dressing is marinade from bottom of dish).

Main Dish

Purchase two table dressed frying chickens approximately 2¼ pounds each. The day before, lay them on the broiler which has been covered with melted butter. Then turn chicken so it is butter side up and sprinkle with garlic powder and paprika. Brown, then sprinkle other side likewise and brown also. In a large casserole or covered roasting pan, put one layer of chicken. Lightly sprinkle with sage, then cover chicken with layer of very thin round slices of a large orange, peel left on. Put on second layer of chicken, sprinkling with sage and covering with orange as before. If you use more chicken and therefore have more layers or your pan is smaller, come out with orange on top. Pour drippings from broiler over top of everything. Cover with about a cup of very dry sherry. Cook one hour in 350 degree oven.

Rice Casserole

Take two cups of brown rice. (Wild rice if you feel like splurging). Put in a casserole, uncooked, and add two cans Campbell's consomme undiluted, and one can Campbell's beef bouillon. Put lid on. Bake in 350 degree oven for one hour.

Serve chicken on platter with orange slices around and between, and sprigs of parsley, the rice in its own casserole, and the broccoli salad. Use gravy in casserole over rice—served on the side, of course.

Dessert

Buy a large, unfrosted angel food cake. Whip one pint unsweetened cream and add one can of Hershey's fudge sauce, one tablespoon of instant coffee, slice in three layers. Fill thickly in between slices. Frost outside and inside, not pressing down. Grate one square unsweetened chocolate over. Refrigerate until dessert time.

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Yesterday we promised you two recipes—one old, and one new (make the comparison yourself, that's the surprise we spoke of!). As we were about to leave the Santa Ynez Valley News office at Solvang the other day a slim, paper-back book caught our attention.

Entitled "A Collection of Favorite Menus and Complete With Recipes From Hostesses of the Santa Ynez Valley," it was a find and a treasure trove of good cooking and eating. We came away with it to practice its gustatory preachments at our leisure.

Ruth Gordon, of the Village Shop with its private club atmosphere, compiled the little red book and is herself a noted cook and hostess. Going over to Mrs. Gordon's "club" we chatted with her about the book while staring with fascination at a tiny cubicle with shelf after shelf of coffee cups and saucers of Royal Copenhagen ware.

Strong Danish Coffee

"Oh, yes," Mrs. Gordon said, "I make good strong Danish coffee for my friends and they keep their own cups here. Sometimes we have Danish pastry with it when we have a fairly idle afternoon."

Shades of our grandfathers! You see how the feminine mind has taken over bodily the old privilege, once exclusive to men, and adapted it to their own ends!

We are talking about those wonderful barbershops of another era when each prominent citizen had his own shaving mug, set in place of honor and emblazoned with a picture symbolic of his occupation. In our home State most of those mugs had pictures of oil derricks or a ranch scene and the memory of those less complex days came back as we viewed these beautiful porcelain cups.

Bound for Stanford

Returning to Alisal Ranch we joined the Los Angeles Robert J. Dorstewitz family for aperitifs before dinner and learned that Susanne would go on to Stanford from the holiday at Alisal.

Susanne, with four other girls, will take a house in Menlo Park for the winter and work toward her master's degree. Her housemates will be Martha Chapple, daughter of the John Wreford Chapples of S Hudson Ave., Diane Dickson, whose mother is Mrs. James Baker Dickson of West Los Angeles, Carol Romer of Pasadena and Allene Johns.

We are coming to those recipes in a minute.

Morning Ride

One morning during our stay at Alisal Ranch we wound

society editor we have to know at least a little of the fields of fashion and beauty and food. We are sure our cooking editor, Marian Manners, will overlook our excursion into her bailiwick. But we simply must tell you about the pancakes at the al fresco breakfast. Hubert Parkman, chef at Alisal Ranch, has many raves over his menus but his Buttermilk Hot Cakes take the lead with the guests. With the permission of the Lynn Gillhams of Alisal Ranch we give you Hubert's recipe.

BUTTERMILK HOT CAKES

3 eggs slightly beaten
Add: 1 pint buttermilk
1 teaspoon soda
1 teaspoon salt
Beat well. Add enough flour slowly until you have the consistency of regular pancake mix.
Add: 4 tablespoons melted butter
Beat at medium speed or with wire whip

Hot, golden brown and light as an angel's kiss, you will eat and eat no matter what kind of a diet you are on.

Now that we have invaded the cooking field we will go a step further and tell you about another kind of pancake. It is called aebleskive and you have to have a special aebleskive pan.

Hannah Parker Credited

We learned in Solvang that Hannah Parker gets the credit for reviving the art of serving aebleskiver. For 19 years she has cheerfully served all the little town's citizens at Nielsen and Rassmussen. First Hannah started serving them to the gang from the store when she had parties.

Pans had to be ordered from Denmark so all could make the popular old country treat. Now her grandchildren are her helpers when she makes them.

Now! Here is how you make aebleskiver:

AEBLESKIVER

Take 2½ cups of flour, ½ teaspoon of salt, 1¼ teaspoons soda, ¾ teaspoon baking powder, 2 cups of buttermilk, 2 eggs (separated) and 3 tablespoons melted butter. Sift dry ingredients. Beat egg yolks. Add to milk. Combine with dry ingredients and add melted butter. Fold in beaten egg whites. Fry in aebleskive pan.